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WINE ENTHUSIAST

THE WORLD IN YOUR GLASS

SEPTEMBER 2015

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4 GREAT PARTY IDEAS PAGE 56

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6 BEST CITIES TO DRINK IN NOW
PAGE 42

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WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

SEPTEMBER

CHIC 'CUTERIE

BY KELLY A. MAGYARICS

Ditch the prep and assemble one of four globally inspired charcuterie platters that will wow guests and free you from the shackles of your stove.

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BY LAUREN BUZZEO

Go beyond the grand old French standards to discover Languedoc's finest wines.

Cover photo by Con Poulos

CON POULOS; AARON GRAUBART; JAMES BRAUND/GETTY



Celebrate the Art of Living: Sicilian Style

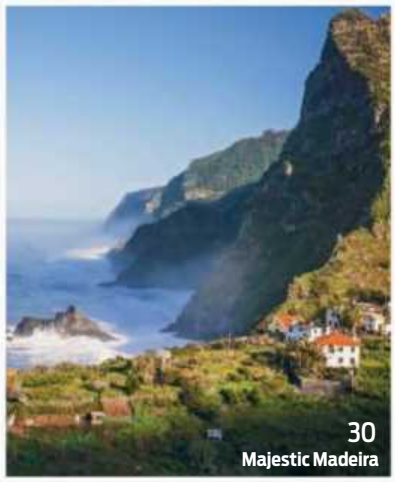
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WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

SEPTEMBER

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AARON GRAUBART, MEG BAGGOTT

EXPRESSIVE WINES
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Wine Spectator
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Wine Spectator
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VOLUME 28, NUMBER 8

WINE ENTHUSIAST

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Wine Enthusiast (ISSN 1078.3318) is published monthly with one special issue, a total of 13 times per year. Subscriptions are $34.95 (International: Canada $59.95; Foreign $89.95). ©2015 Wine News, Inc. 333 North Bedford Road, Mount Kisco, NY 10549. Periodical postage paid at Mount Kisco, NY and additional mailing offices. Manufactured and printed in the USA. Reprints: You must obtain permission to reproduce any material. Postmaster: Please send address changes to Wine Enthusiast, P.O. Box 420234, Palm Coast, FL 32142.0234.



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POUR-FRIENDLY PARTIES

Experimenting with small plates is the perfect way to explore wine and food at home.

Having recently returned from the food mecca of San Sebastián, Spain, I've enjoyed bringing the experience of those *pintxos* (small plates) bars to my own gatherings at home. I love the exploration that goes on in a tapas setting, and I feel strongly that that's how wine and food lovers are tasting today.

Have you ever gone to a restaurant and ordered more appetizers than entrées? That trend in food experimentation has truly influenced the adventurous approach we now see in wine. All of those diverse flavors and tastes, paired with a mixed table of equally diverse wines…nothing could be better. This is a perfect way to play with pairing and indulge your passion for wine and food. It's also a fun and collaborative way to entertain.

I love the exploration that goes on in a tapas setting, and I feel strongly that that's how wine and food lovers are tasting today.

This month, we pay tribute to the art of home entertaining, whether it's throwing a formal wine dinner or just laying out a spread of great, easy foods and a mixed table of wines to match them. With so many styles of wine on the market at so many price points, now's the perfect time to host dinners, parties and tastings with your friends and family.

In that vein, charcuterie is an undisputed match with wine, and an easy focus for a hassle-free pairings party. On page 56, Kelly Magyarics shows how to throw a wine-friendly soirée with cheeses, charcuterie and accouterments from some of the world's major wine-producing regions.

While we're on the subject of go-to party pours, Contributing Editor Virginie Boone's article on page 36 focuses on Napa Valley Merlot—that popular but often controversial tipple. While it may have fallen out of fashion to the wave of eclectic wines arriving on the scene, a small band of talented winemakers who never lost faith are creating some of the most complex Merlots in the world.

Also in the issue: Tasting Director and Senior Editor Lauren Buzzeo breaks down the five crus of France's Languedoc on page 50; we choose some of the world's most exotic cities and give you the hit list of where to sip on page 42; and, on page 34, Managing Editor Joe Czerwinski tells you which red wines are perfect for warm-weather soirées.

Cheers!



ADAM STRUM
EDITOR & PUBLISHER

COMING NEXT MONTH



Top 40 Under 40
These dynamic young men and women are the innovators, gatekeepers and trendsetters who are changing what and how Americans imbibe. Meet the country's latest tastemakers.

Sardinia's Untold Story
This beautiful Italian island produces wines as stunning as its scenery. Italian Editor Kerin O'Keefe unlocks the island's mysterious and delicious wines.

Pairings: Weeknight Dinners
Our wine experts weigh in on the best pairings for America's favorite dinners. From spaghetti and meatballs to chicken Caesar salad, here's what you should be drinking Monday through Friday.

Napa's Forgotten Hero
Cabernet gets the flashy headlines, but long before it became the valley's superstar, Zinfandel reigned supreme. Which producers champion the variety, and why are their wines special?

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5 BEST BUY AWARDS

WINE ENTHUSIAST

MEET YOUR MATCH

This month's issue is all about entertaining at home, but the after-party is online. We've gathered extra tips and tricks from industry experts, including these three next-level pairing guides, because it's time to step up your party game.

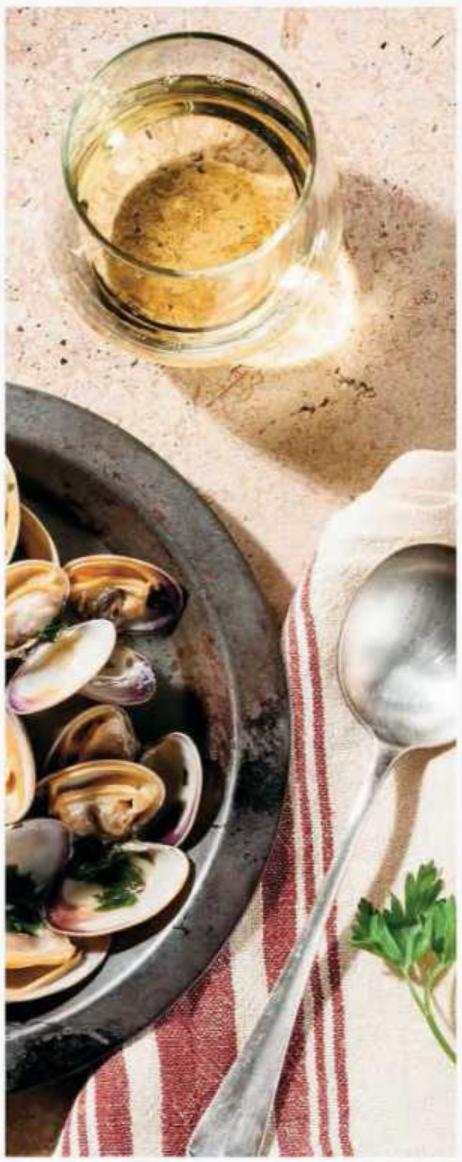
Visit winemag.com/partyguides



Discover endless wine and cheese pairing possibilities by delving into the delights via *Wine Enthusiast*'s four easy-to-master categories.



A steak's cut, aging technique and accompanying sauce can change up its pairing parameters. Learn to match your meat with somm aplomb.



With just a few simple tricks and recipes, even the novice chef can buy, prepare and pair oysters, lobster, shrimp and more.

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AMERICA'S 100 BEST WINE RESTAURANTS PARTY
NEW YORK CITY

Wine Enthusiast fêted 100 celebrated restaurants with wines from Opici Wines and cocktails made with spirits from William Grant & Sons at Brooklyn's Wythe Hotel. The event opened with a panel including somms Jeff Porter of Bastianich & Batali Restaurant Group and Lee Campbell of Reynard, Diner, Marlow & Sons, Roman's and Achilles Heel, plus Chef Ryan Hardy of Charlie Bird.



WE Executive Editor Susan Kostrzewa (far right) moderated the discussion, which included Lee Campbell, Jeff Porter and Ryan Hardy (left to right).

























Gérard Bertrand with *WE* Publisher and Editor Adam Strum













WE CEO Sybil Strum, Pierrick Bouquet and Gabriela Bravo

SCOTT RUDD


The cast of *Dope*




Camille Sereys de Rothschild and Eva Longoria


Ben Wishaw




Cate Blanchett




Colin Farrell

CANNES INTERNATIONAL FILM FESTIVAL
CANNES, FRANCE
Mouton Cadet of Baron Philippe de Rothschild hosted its fifth annual rooftop wine party at the Palais de Festivals during the film festival's 68th year on the French Riviera, attended by Eva Longoria, Joel and Ethan Coen, Sienna Miller and Jake Gyllenhaal.


The Cannes jury


Isabella Rosellini


Josh Brolin


John C. Reilly

SOUTHWEST WINES OF FRANCE
GOURMET FRENCH FRIES COMPETITION
NEW YORK CITY
Fries and wine might sound like an unlikely match, but *Wine Enthusiast* married the two at NYC's Hudson Mercantile, where five chefs each created a signature *frites* recipe and paired it with one of the 40 wines from Southwest France on hand for tasting.






WE Publisher and Editor Adam Strum


Christophe Logeais, Hugo Uys of Bröd Kitchen (winner), Jawn Chasteen of Redeye Grill (winner), Pierre Laudet, *WE* European Editor Roger Voss









JACQUELINE WARD; TENLEY FOHL; FOTO ENNEVI-VERONAFIERE; CAROLINA FANNI

EUROPEAN WINE TREASURES

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Who Doesn't Love Meatballs?



Think about it, meatballs feature prominently in many cuisines and cultures in the world. In the US alone, we have Italian Spaghetti and Meatballs, Swedish Meatballs, Greek Keftedes, and Turkish Kofta, which can be made from a single meat or a combination of beef, pork, lamb, and veal depending on their origin.

Why not expand your culinary skills and wine knowledge by making some Bulgarian Kyufte, but let's break with tradition a bit and serve them with a delectable sauce made from Mavrud wine, one of Bulgaria's indigenous red grapes. We'll start with a basic Bulgarian meatball recipe and modify the sauce to showcase the versatility of Bulgarian wines. It will be a perfect pairing with a rich, fruit-forward, sensual, and elegant Mavrud produced in Bulgaria's Thracian Valley. It's also an opportunity to familiarize yourself with the excellent wines of European Wine Treasures.

Pair this dish with a delicious 100% Mavrud or a blend of red varieties. In addition to Mavrud, Bulgaria grows and produces tasty wines made from Cabernet Sauvignon, Pinot Noir, Syrah, and Merlot.

So, the next time you want to have a fun and different meal at home, invite a few friends over for a tasty meal and a few bottles of quality Mavrud from European Wine Treasures.

BULGARIAN KYUFTE IN MAVRUD RED WINE SAUCE

Yields 24 appetizer portions

FOR THE MEATBALLS:

- 1/2 pound ground pork
- 1/2 pound ground beef
- 1 egg, lightly whisked
- 1 small yellow onion, finely diced
- 3/4 teaspoon salt
- 1/2 teaspoon coarse grind black pepper

FOR THE SAUCE:

- 3 tablespoons butter
- 1 medium yellow onion, diced
- 1/2 cup beef stock
- 2 cups Mavrud
- Salt and pepper to taste

Original recipe developed exclusively for European Wine Treasures.

TO PREPARE:

Using your hands, combine meatball ingredients in a mixing bowl until blended. Roll into small meatballs, using about 1 tablespoon of meat mixture for each. Slightly flatten each one and place on a baking sheet and bake in a 350 F preheated oven for 40 to 45 minutes, until browned.

Heat the butter in a large skillet over medium high heat, and swirl pan until melted. Add onion and stir occasionally until wilted and just turning golden, about 3 minutes. Add salt and pepper to taste. Add beef stock in small amounts, stirring continuously. When beef stock begins to reduce, add Mavrud in small amounts (about 1/4 cup at a time), continuing to stir. Add more wine as the prior amount added bubbles and visually reduces. Adjust heat as necessary so that the Mavrud sauce does not burn but continues to bubble and reduce with each addition. When all of the wine has been added and reduced to about half, add small amounts of salt and pepper to taste.

Reduce heat to simmer, add cooked meatballs to skillet, and stir lightly until coated. Transfer to a platter or low-sided bowl and serve immediately.

CAMPAIGN FINANCED WITH AID FROM THE EUROPEAN UNION, GREECE AND THE REPUBLIC OF BULGARIA



NICE TRIP, THIS FALL

Welcome to our wine-soaked playbook for celebrating all things September—the month of grape (and hop) harvests, crowd-free travel and the first cravings for heartier food and drink. >>>

AARON GRAUBART

TRAINING MEALS

Improve Your Palate Like A Pro

Beyond enjoying the bounties of both summer and fall, September is a key time to chart your palate's slow-but-significant turn toward the rich and hearty—a delicious exercise that hones your tasting and pairing skills. Here's our quick guide to enjoying this educational and tasty transition.



SUMMER

GRILLED SKIRT STEAK

A big Cab can overpower a skirt steak; and the red fruit in a Pinot Noir can clash with its savory notes. Your best bet: a quality Mendoza Malbec. Its blackberry and plum notes, meaty flavors and lush mouthfeel will shine a spotlight on the steak's complexities.

WATERMELON & FETA SALAD

The flavors of sweet watermelon and briny feta will pop on your palate when paired with the berry and peach flavors of a Garnacha rosé from Navarra, Spain.

GRILLED PEACHES

This delicious dance of sweet, savory and char is ideal for a semisweet Riesling Kabinett from Germany's Mosel. It'll start with ripe peach and honeysuckle flavors, embrace the grill marks with slate notes and reinvigorate the peach's acidity that was muted by application of heat.

GRILLED CORN ON THE COB

Sweet end-of-summer corn is a natural pairing with the apple flavors and buttery tones of a quality Russian River Valley Chardonnay.

PASTA WITH FRESH PESTO

Basil's rich green notes and the soft citrus flavors of Pinot Grigio from Italy's Friuli-Venezia Giulia region are a match made in farm-stand heaven.



FALL

BRUSSELS SPROUTS & BACON
The lemon-lime flavors and bracing acidity of a dry Finger Lakes Riesling are all you need with mildly bitter Brussels sprouts and crisp bacon.

ROASTED CHICKEN WITH HERBES DE PROVENCE
Often paired with tender cuts of pork, a Teroldego from Northeast Italy—with its dark brambly fruit, leafy herb notes and light, almost whispery tannins—works just as well (if not better) with a roasted chicken.

CARAMELIZED CARROTS
The candy-like carrots call for the full, rich dark fruit of California Zinfandel. Period.

GLAZED SALMON
Apple, buttery toast, subtle tropical fruit flavors and a luscious mouthfeel make an oaked South African Chenin Blanc a heavenly match for your rich and succulent salmon.

OVEN-ROASTED RED BEETS
The deep earthy tones and caramelized goodness of roasted beets will shine alongside the cherry and dried herb notes of an Oregon Pinot Noir.

AARON GRAUBART; FOOD STYLING: BARRETT FIELD WASHBURNE

FARM-TO-BOTTLE BEER

Everything you need to know about harvest brews. (Rule No. 1: Hurry!)

Beyond love-it-or-hate-it Beaujolais Nouveau—which isn't released until late November—the wine-drinking world can only pour promises (and prayers) during fall harvest.

But a growing number of brewers are forgoing traditional techniques and making drink-now delights from this year's bounty.

Mid-August through early September is harvest season for hops, the flowering cones that provide beer with bitterness, aroma and flavor. Farmers rush to reap the fat, resinous flowers, drying them for use throughout the year.

These beer buds must be dried quickly because they typically lose potency within a day of being plucked. But preserving them comes at a price.

"They may last longer, but drying drives off a significant amount of the most fragrant oils," says Victory Brewmaster Bill Covaleski.

To capture these aromas, Covaleski and others are adding fresh hops straight from the field into their bubbling beer tanks, a process dubbed wet hopping.

The result is a bitter-light beer boasting richer and more seductive citrus and tropical fruit notes than dry-hopped brews. Many even show a delicate green scent, like a trimmed lawn's chlorophyll bouquet.

> Don't dawdle when you spot a harvest beer. Brewing hops doesn't preserve flavors and aromas—they fade with each passing day.

Most hops are grown in Washington and Oregon, so Pacific Northwest brewers have easy access; others are overnighting hops to breweries across the country so they can add them before they go bland.

Likewise, don't dawdle when you spot a harvest beer. Brewing hops doesn't preserve them—just like the buds, the aromas and flavors in the suds fade with each passing day.

"It's a once-a-year flavor experience worth seeking out—and quickly acting on," Covaleski says. —*Joshua M. Bernstein*

Learn more about the little bud with big impact at winemag.com/hops101



DESCHUTES HOP TRIP PALE ALE
Within four hours of packing up recently picked hops from Oregon farmer Doug Weather, this Bend, Oregon brewer dumps the flowers into kettles, creating this citrusy, appealingly sipper.

VICTORY HARVEST ALE
Loaded with the lush, juicy flavors of ripe apricots and grapefruits, the tropical and elegantly sweet Harvest Ale receives its fruity profile from whole-flower Citra and Mosaic hops.

SIERRA NEVADA NORTHERN HEMISPHERE HARVEST IPA
For nearly 20 years, the trailblazing Californians at Sierra Nevada have cranked out a range of peak-freshness beers like this gently caramel-sweet IPA with aromas of pine resin, lemon and grapefruit.

SIXPOINT SENSI HARVEST ALE
Named after the Spanish phrase for "seedless" (female hop flowers lack seeds), the coppery Sensi relies on piny, woodsy Simcoe and floral, citrusy Cascade hops for its signature flavors.

GREAT DIVIDE FRESH HOP PALE ALE
Since 2003, this Denver brewery has enlisted truckers to rush-deliver Washington hops, which give this pale ale its grassy, citrusy verve.

Please enjoy our wines responsibly. © 2015 Estancia Winery, Acampo, CA

Estancia

THE PEOPLE BEHIND THE POUR

MEET *Scot*

Scot is our Winemaker.
He oversees vineyard activities and also tends the trees. The trees are special because they protect the vines when harsh winds sweep through Monterey County, to ensure a more even bud break, bloom, and ripening.

Scot loves the Estancia Chardonnay.

And playing golf.
< far away from the trees >

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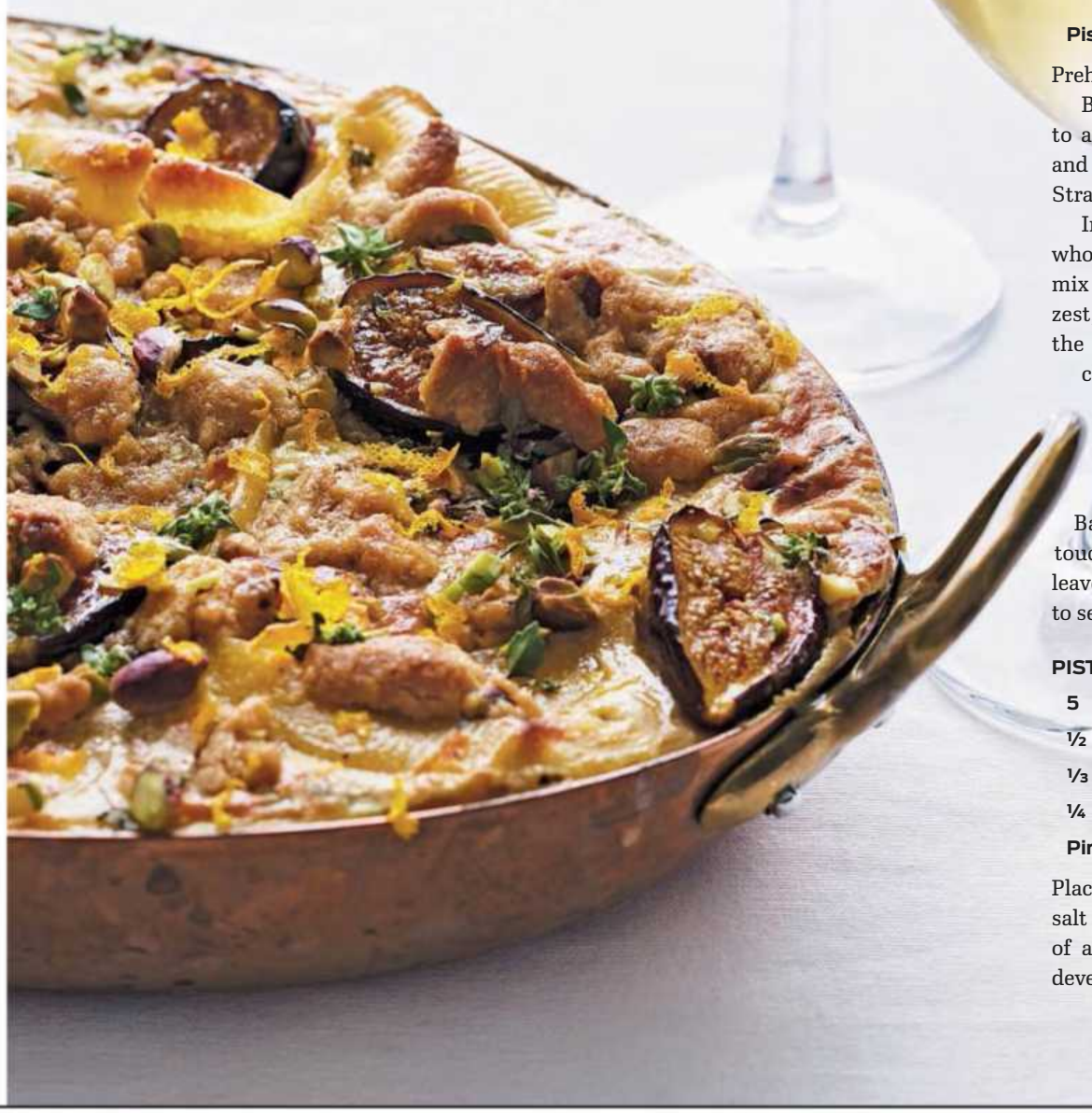
TRIBE VIBES

No matter what your religion, put your faith in this wine-friendly Jewish dish.

This Rosh Hashanah, pay homage to the 5,776-year-old culture responsible for some of the greatest comfort foods ever. There's the bagel and lox, braised brisket and the ever-versatile (and often unsung) kugel, like this sweet-and-savory version from Shaya restaurant in New Orleans. —*Alexis Korman*

PAIR IT

Opt for an opulent Israeli white wine, like Kishor's 2013 white blend, made with Viognier and Sauvignon Blanc from Western Galilee. "The Viognier is weighty enough to stand up to the kugel's decadence, yet [the wine] keeps a spine of acid from the quirky addition of Sauvignon Blanc," says Peggy Keplinger, Shaya's beverage manager.



KUGEL WITH FIG CUSTARD

- ½ cup salt
- 1 pound dried pasta shells
- 24 ounces cream cheese, at room temperature
- 3 cups whole milk
- 8 eggs
- 1½ tablespoons salt
- ½ cup sugar
- Zest of one orange, divided
- 2 tablespoons baharat spice mix
- 2 sprigs thyme, chopped fine, plus extra leaves for garnish
- ½ pound fresh black figs, cut into ½-inch cubes, plus 4 figs, halved, for garnish
- Pistachio streusel topping (recipe below)

Preheat oven to 325°F.

Bring 8 quarts of water and ½ cup salt to a boil in a large pot. Add pasta shells and cook for 10–11 minutes, until al dente. Strain and set pasta aside (do not rinse).

In a blender, mix the cream cheese and whole milk until smooth. In a large bowl, mix the eggs, salt, sugar, half the orange zest, baharat and chopped thyme. Pour in the cream cheese mixture and fold in the chopped figs.

Toss cooked pasta into fig custard mixture. Place in a 12 x 12 inch casserole dish. Sprinkle with pistachio streusel and top with a few halved figs. Bake for 50 minutes, until firm to the touch and golden brown. Sprinkle thyme leaves and orange zest over the kugel prior to serving. *Serves 8.*

PISTACHIO STREUSEL

- 5 tablespoons unsalted butter, cold
- ½ cup all purpose flour
- ⅓ cup light brown sugar, packed
- ¼ cup pistachios, chopped
- Pinch of salt

Place butter, flour, sugar, pistachios and salt in a bowl and mash with the bottom of a fork until a coarse and even crumb develops.

CONPOULOS; FOOD: BARRETT FIELD WASHBURNE; PROPS: JUDY REDDER

THE LINEAGE COLLECTION

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Château Carbonnieux is considered the top white wine producer from Bordeaux today featuring this iconic label.



THE LINEAGE COLLECTION

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STORAGE POURS

A dual-zone fridge works exactly how you might expect. Each area has its own thermostat, so you can store different wine styles at their ideal (and annoyingly unique) drinking temps. But these coolers aren't cheap and may be unnecessary for your collection. Here's our guide to determining if one of these ever-popular workhorses is overkill, or if you're overdue.

BLANC CHECK

Most whites should be sipped at significantly cooler temps than reds. So if your weekly wines are a wave of both reds and whites, you're overdue.

RED HEAD

If the only white wines in your world come in the form of chicken francaise, then you're really missing out on a lot of incredible pours. Your narrow winededness, however, does have a bonus: The often less costly single-zone fridges are designed for reds (and short-term aging) and keep your cache between 54 and 65°F.

GOAL, KEEP

If you're cellaring most of your bottles beyond a year, you really only need to know one number—55°F—the ideal aging temperature for almost every wine style. Overkill.

POP STAR

Champagne and sparkling wines are not created equal. The grapes, the price and even the pouring temps are different. Champagne tastes best at 45–50°F; other sparkling should be sipped at about 43°F. So if you're popping both styles on the regular, consider yourself long overdue, Mr. Music Mogul.

SPARKLE SHOCK

If you have a strict sparkling-only policy, a multi or dual would be overkill. But, you need to blow a bit of your bubble savings on a pricier compressor-run single-temp fridge, which packs enough power to push the mercury south of 45°F.

SPACE RACE

If you're a wine lover whose kitchen fridge is forever packed with makings of your family's eye-popping weekly food bill, leaving zero room for your beer and cider stash, then you're overdue. If you simply need more real estate for all those packs of juice boxes, it's overkill.

—*Marshall Tilden*



Shake Hands with Saint-Joseph



Saint-Joseph Cru des Côtes du Rhône offers new tastes

The heart of a wine lies in the hands that cradle the vines. In this rugged land of Saint-Joseph Cru des Côtes du Rhône, a ribbon of vineyards along the right bank of the Rhône River, hard-working hands stamp a unique signature on wines ready for discovery.

> "It all begins with the hands... How dignified and necessary the hands must feel. Each digit a transaction in the creation of leather and liquid..."
>
> *— Poet Mahogany L. Browne, Inter-Rhône Poetry Slam, New York City 2014*



LANDSCAPE PHOTOGRAPHY © CHRISTOPHE GRILHÉ

Just as tributaries etch into the steep hillside vineyards' granite and gneiss to join the mighty Rhône River, so do generations engrave their knowledge into the soil and the vines.

Saint Joseph's dry continental climate of the north and the warm breezes of the Mediterranean in the south reflect taste diversity in a way that few appellations can. It is because of the nooks and crannies that offer the perfect terroir and block Mistral winds from the north.

The original Saint-Joseph vineyards in the south were planted by Jesuits in the vicinity of Tournon-sur-Rhône and Mauves known as the cradle of the appellation. The whites, only 10% of the production, pull their character from plots scattered along the 37-mile, 3,000-acre appellation.

Saint-Joseph as a wine region might seem too simple. There are only three grapes. The red is the bold and always delicious Syrah, a Saint-Joseph native. The white wine can be single-variety or blends of the vibrant Marsanne and Roussanne grapes.

These velvet Syrahs deliver a fruit basket of red berry tastes that lift the spirits. The Saint-Joseph taste paired with well-hung beef or game is a marriage that brings out the pepper, truffle and leather aromas.

The white wines of Saint-Joseph are elegant with stone-fruit flavors delivered in layers of texture. These pair well with meaty fish and don't hide from a rich sauce. With white meat, such as pork or chicken, Marsanne and Roussanne can be pleasurably distinct from other whites.

Many producers nurture the vines by organic and biodynamic methods. Every single bunch is picked by hand, even on terraces that are almost vertical. The taste of Saint-Joseph shows this passion for precision.

The vintage, made with nature's hand, bursts forth from summer days of hot sun to harvests that deliver grapes in full form.



All are delicious. Buy now and hold for five to 15 years or ask for vintages ready to drink. With young Saint-Joseph, decant the Syrah and the whites for an hour or two before you bring friends to the table. Casually mention the finesse with each sip from a Saint-Joseph cru, your hidden gem of the Rhône Valley.

> "I love a red Saint-Joseph quite simply with a quality beef rib steak fiercely pan-seared to get a crisply browned exterior."
>
> *— Chef Cyril Jamet, Le Tournesol Restaurant, Tournon-sur-Rhône*

SNAPSHOT

The U.S. is, at 20% of the export market, the largest outside Europe and second only to the U.K. Saint-Joseph growers produced 499,911 750ml 12-bottle cases (or equivalent) in 2014, up 13% since 2010.

Find reviews in *Wine Enthusiast Magazine* Buying Guide (winemag.com/buyingguide) or find more about Saint-Joseph, including wine and food pairings, at aoc-saint-joseph.fr and rhone-wines.com/en/appellation/saint-joseph.

SAINT-JOSEPH

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RAISE THE BAR

Instantly transform your home bar into a hosting showpiece with these stylish upgrades.



MEG BAGGOTT; STYLING, JULIA LEA



1 **Riedel Vinum Tumbler Longdrink**, $40, set of two. *wineenthusiast.com*

2 **Pottery Barn Speakeasy Cocktail Shaker**, $40. *potterybarn.com*

3 **The Chili Lab Pequin Chili Salt**, $12. *thechililab.com*

4 **Riedel Vinum XL Martini Glass**, $60. *wineenthusiast.com*

5 **Cocktail Kingdom Skull Barspoon**, $28. *cocktailkingdom.com*

6 ***Mr. Boston Official Bartender's Guide*** (John Wiley & Sons, 2012), Prices vary. *amazon.com*

7 **Cocktail Kingdom Japanese Style Jigger**, $18. *cocktailkingdom.com*

8 **Fort Standard Crown Bottle Opener**, $90. *fortstandard.com*

9 **Fort Standard Crest Bottle Opener**, $60. *fortstandard.com*

10 **Classic Soda Siphon**, $45. *williams-sonoma.com*

11 **Fusion Coupe Glasses**, $40, set of four. *wineenthusiast.com*

12 **SoHo Bar Glasses**, $50, set of two. *wineenthusiast.com*

13 **Runa Klock 3D Shape Cocktail Chiller Set**, $35. *uncommongoods.com*

14 **Jack Rudy Cocktail Co. Small Batch Tonic**, $16. *jackrudycocktailco.com*

15 ***The Craft Cocktail Party: Delicious Drinks for Every Occasion*** **by Julie Reiner with Kaitlyn Goalen** (Grand Central Life & Style, 2015), $18. *amazon.com*

16 **LEIF Palette Swatch Napkin Set**, $38. *leifshop.com*

17 **R. Murphy Knives Jackson Cannon Bar Knife**, $79. *food52.com*

18 **W&P Design + Chili Lab Chili Salt Cocktail Rimmer**, $36, includes salt. *broquet.co*

DRINK THIS NOW

Prepare your palate for the coming fall with this take on the Negroni from New York City's La Contenta, which uses Tequila's earthy cousin, *raicilla*, instead of gin.



THE PRIETONI

- **1¼ ounces La Venenosa Raicilla**
- **1 ounce Campari**
- **1 ounce sweet vermouth**
- **Strip of orange peel, for garnish**

In a mixing glass, combine all liquid ingredients with ice. Stir well, and strain into a chilled coupe glass. Garnish with orange peel.

WHAT IS RAICILLA?
Relatively new to the U.S., raicilla (pronounced rye-SEE-ya) is an agave-based spirit from Jalisco, the birthplace of Tequila. Sometimes called "Mexican moonshine," the earthy, herbal flavors hover somewhere between Tequila and mezcal.
—Kara Newman

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WHISKEY FOR WINE LOVERS

The best American single malts are not only delicious, they deliver a true sense of place.

A growing number of American whiskey producers are experimenting with single malts—and some are as good (a few might say better) as the sacred stuff from Scotland.

One of the standouts is the smoky and peaty Sherry-barrel-aged whiskey from Seattle's Westland Distillery.

That such a complex single malt is made in the Needle City is not surprising. The local barley is some of the best in the world, the water quality is the envy of other metropolises and, most importantly, the will-it-ever-stop-raining, cool maritime climate is eerily similar to Scotland's.

"For us, a single malt is the ultimate expression of what our home wants to do," says Emerson Lamb, president of Westland Distillery.

Still, great single malts don't require miserable conditions—only great *Scotch-like* single malts do. Amazing whiskey can be made almost anywhere, but where it's distilled can effect it. Put another way, the terroir can shine through in each stiff sip.

In New York's Hudson Valley, Hillrock Estate Distillery is crafting incredibly complex brown water from grain grown on site, and it recently added a single malt to the lineup.

In Hillrock's private fields, Master Distiller Dave Pickerell (a former distiller for Maker's Mark) smelled clove and cinnamon one day while walking the rows, and his single malt was born.

It doesn't taste like a Highlands or Coastal Scotch, instead, it tastes like a single malt from upstate New York, with the region's signature clove and cinnamon notes.

"When we noticed it, we just decided right then and there, 'That's it. This our terroir—let's hug it,' " Pickerell says. *—Kara Newman*

Five American Single Malts To Try

Hillrock Estate Single Malt Whiskey ($100). From the Hudson Valley in New York, this grain-to-glass sipper is bold and flavorful. Smoky-sweet campfire notes lead into toffee, chocolate and espresso before drying to a gentle exhale of smoke.

Swift Single Malt Texas Whiskey ($55). Light gold in the glass, this single malt made in Texas from Scottish malted barley is scented with apples, pears and vanilla. It features a lightly charred, smoky note on the palate.

St. George Single Malt Whiskey Lot 14 ($80). California's St. George releases single malts annually. The 2014 edition is clean and bold, morphing from tropical pineapple and coconut to lightly smoky, finishing hoppy and beer-like. If it's already gone, don't worry. Lot 15 will be released in late summer or early fall.

Westland Distillery Peated American Single Malt Whiskey ($70). The peated version of Westland's Seattle-born single malt is modestly smoky on the nose but more intensely smoky on the palate, underpinned by vanilla and caramel.

Few Single Malt Whiskey ($70). From Evanston, Illinois, a portion of this single malt is smoked with cherrywood. In the glass, look for rounded, honeyed flavors. A splash of water coaxes out additional vanilla sweetness and baking spice.

LA NUIT EN ROSÉ

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MADEIRA MADE EASY

Its namesake wine, the cuisine and breathtaking mountain-and-sea views make this small Portuguese island a must-visit. **Anne Krebiehl, MW**, takes you on a tasty tour of this secret European gem.



DON'T MISS

THE DRIVE

The mountainous island is laced with breathtaking vistas at nearly every hairpin turn. Rent a car and cruise.

THE FRUIT STANDS

Roadside kiosks dot the landscape. See one that's a little busy, pull over and go directly for the sun-ripened passion fruit.

THE MARKET

Funchal's central market, Mercado dos Lavradores, is a must-visit smorgasbord of colors and flavors where locals will turn you onto the local fare and traditions.

THE VERTIGO

At the Miradouro Cabo Girão, atop one of Europe's tallest sea cliffs, look down through the glass viewing platform.

THE COFFEE

The strong, earthy black coffee is called *chino*, with milk it becomes a *chinesa*. Drink it alongside a *pastéis de nata*, a tiny custard tart.

THE CAKE

Called *bolo de mel*, it's made from molasses, butter, dried fruit, spices and flour. Dark, rich and aromatic, it's best with a glass of Bual.

THE HOOCH

Similar to *aguardiente*, the stiff, sugar-based *poncha* is served in a miniature Cognac glass.

ANDRÉ MARQUES; TOURISMO DA MADEIRA




MERCARDO DOS LAVRADORES


RESTAURANTE VILA DO PEIXE


RESTAURANTE ARMAZÉM DO SAL


PONCHA


BOLO DE MEL


ATLANTIC RESTAURANTE


BLANDY'S WINE LODGE


QUINTA DO FURÃO

WHERE TO TASTE

While Madeira is short on both producers and formal tasting rooms, most cafés and restaurants carry their island's famous wine. Still, there are three wineries worth visiting: **Blandy's Wine Lodge**, **D'Oliveira** and **Henriques & Henriques**, all of which are in or close to the island's capital, Funchal.

WHERE TO DINE

At **Quinta do Furão**, the grilled steak skewered on laurel wood is just as life-changing as the hotel's Atlantic Ocean views. Sample local limpets and freshly caught black scabbardfish at **Restaurante Vila do Peixe** in the fishing village of Câmara de Lobos. Soak in the sun and feast on delicious grilled tuna at **Atlantic Restaurante**. Housed in an historic salt warehouse in Funchal, **Restaurante Armazém do Sal** serves up Madeiran cooking with an Asian twist.



THE 6 MADEIRA GRAPES

SERCIAL

Planted in the highest vineyards, these grapes create a wine with ultrasharp acidity and intense citrus flavors, made in an almost dry style. A great apéritif with almonds and olives.

VERDELHO

A late-ripening white variety, usually made off-dry, with smoky notes. Try with serrano ham, goose liver or game.

BUAL (OR BOAL)

Bual wines spend some time macerating on their skins and are fortified during fermentation to make a sweet style that bursts with dried fig and spice flavors. Perfect alongside hard cheeses and milk chocolate.

MALMSEY

Grown at low altitudes, it's the sweetest and richest style, with roasted nuts and dried date notes. Best with dark chocolate, fruit cakes or blue cheese.

TERRANTEZ

The rarest and most delicate grape, it's made into medium-sweet wines.

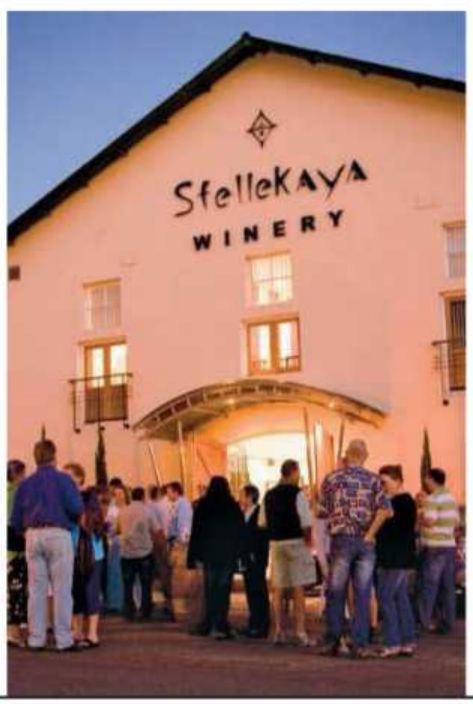
TINTA NEGRA

The most widely planted grape on the island, it's used to make simple cooking wine.

5 QUESTIONS FOR AFRICA'S FIRST BLACK FEMALE WINEMAKER







Ntsiki Biyela had never tasted wine when she was awarded a college scholarship to study winemaking. Now, she's a winemaker at Stellekaya, a boutique winery in Stellenbosch—where her very first red blend took the gold at the country's prestigious Michelangelo Awards in 2009.

How did you discover wine?
I grew up northeast of [the wine-growing region] Western Cape, in a village there called Mahlabathini. I grew up and went to high school there. We did not have wine there. When I finished high school, I was recruited to apply for a winemaking scholarship. Winemaking was chosen for me. I had the opportunity to change it a year later, but by then I knew I did not want to. Wine is an ever-changing concept, and that's what fascinates me about it.

Your tasting notes are famous. How'd you come by them and avoid falling prey to traditional descriptions?
It took me a while to be able to explain certain flavors when I talk to people who are European, to explain in their language. For example, everyone says my wine is beautiful and it tastes like truffles. I said, "What is that?" I did a food pairing with a chef, and I said, "Can you help?" I tasted and said, "Oh! It tastes like the calabash when it has milk." The beautiful part about wine is people can pick up what they smell, and what they associate. They won't talk about sugar cane if they've never been to a sugar cane region or plantation. People will always talk about what they know.

How does it feel to be the first black woman to make wine in Africa?
In the beginning it was tough. But one thing I've learned, having mentors around to support you—whether they are groundbreakers or the first to do certain things or have succeeded in certain things—they haven't done it all by themselves. There are always people around them. It's always just a journey. At the end of the day, it's all about winemaking. It's all about enjoying. I think the support of the people around is what makes it easier to do things.

I have gotten to where I am with the assistance of other people, so I think it's always important to look back and extend my hand to do something for others. As a mentor of the Pinotage Youth Development Academy, I work with young people who are disadvantaged and train them for work in the wine industry.

> "When our first wine got the gold, I took the wine to my grandmother. She said it was 'nice,' but her facial expression said something else."

How was your recent collaboration with Napa winemaker Helen Keplinger?
When I got to know Helen, it was like we already knew each other for a long time. First we tasted the Cabernet Sauvignon, Sangiovese, Merlot and Malbec separately, then we did the blend. A couple of weeks ago, I was in California, and we sat down and did all the blends and finalized. It's beautiful—an intense, full-bodied wine. It's like we're in sync. It's fun. We play.

What's one of your favorite moments as a winemaker?
When my grandmother tried my wine, that was my best wine moment ever. When our first wine got the gold, I was so excited. I took the wine to my grandmother. She said it was "nice," but her facial expression said something else for me. I could see the pride in her. That was my wine moment. —*Kara Newman*


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WARM UP TO SUMMER REDS

As the days grow shorter, these wines will satisfy your craving for something more substantial, without weighing you down.



Share your favorite summertime reds by tweeting at @joecz and @wineenthusiast using #WEsummerreds.

Sooner or later, it happens to all of us: The Sauvignon Blanc or rosé we bought by the case to enjoy over the summer starts to lose its luster. What once was so refreshing begins to seem one-dimensional and—though we hate to admit it when we still have a few bottles left—boring.

And while we can see the light of cool weather ahead in the reflection of summer's last zucchini and tomatoes, it's still too warm to pull the big Cabernets or Châteauneufs from their safe spots in the cellar.

Fortunately, there are a number of red wines that thrive served with a slight chill—and make a welcome respite from the parade of summertime whites and rosés. Reach for reds high in acid, the same thirst-quenching element that brightens those other warm-weather choices, and low in tannins, which give those bigger reds their mouth-drying finishes.

When buying summer reds, avoid expensive cuvées—you're looking for drinkability, not ageability.

Ideally, the wine will have moderate alcohol levels and plenty of fruit, which will help it emerge fresh and flavorful despite a quick dunk in ice water.

Perhaps the quintessential example is Beaujolais, from the center of France. The Gamay grape, when grown on the cool granite hillsides of the region, yields wines that meet all of these criteria. Don't spend the extra money on the pricier crus, like Morgon or Moulin-a-Vent, as they're typically more tannic. Go for a Beaujolais-Villages, or a cru with a reputation for silkiness, like Chiroubles or Saint-Amour.

Other French wines to consider are the Cabernet Francs of Bourgueil or the Pinot Noirs of Sancerre, both in the Loire Valley. When buying summer reds, avoid expensive cuvées—you're looking for drinkability, not ageability. Irouléguy, from the French Pyrenees, is a more offbeat choice.

From Italy, the variety that boasts low tannins and high acids is Barbera, grown in Piedmont. Grab a version without any oak aging—the wood adds tannins that will just make the wine less attractive when chilled. Grignolino and Ruché, rarities also from Piedmont, work well, too.

Grenache, which goes into so many excellent rosés, can also fill this role as a red wine if it's made gently and without much oak. Suitable versions can be found from Spain, France, Australia and California.

Lemberger is originally from Austria, but is successfully cultivated in Washington State and New York. From a good producer, it may be the summer's best burger wine.



Despite a penchant for seasonal drinking, Managing Editor Joe Czerwinski has been known to crank up the air conditioning and pull out a big, full-bodied red wine on some summer evenings.

8 REFRESHING RED WINES

BARBERA
Look for versions made with minimal oak.

BEAUJOLAIS
Stick to Beaujolais and Beaujolais-Villages.

BOURGUEIL
Lightweight Cabernet Francs work well with herbal dishes.

GARNACHA/GRENACHE
Serve inexpensive versions from Campo de Borja.

GRIGNOLINO
Heitz—in California's Napa Valley—makes a terrific version.

IROULÉGUY
High-altitude vines equal high-acid wines.

LEMBERGER
Don't overlook Austrian versions labeled Blaufränkisch.

SANCERRE
Pinot Noir that's perfect with grilled salmon.

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MERLOT'S QUIET COMEBACK

While it may have fallen out of fashion, a small band of California winemakers who never lost faith in the grape are creating some of the world's most complex Merlots.

BY VIRGINIE BOONE

PHOTOS BY AARON GRAUBART



Is California Merlot back?

Well, sort of. There may not be as much of it as there once was, before consumer backlash and the Pinot Noir renaissance took hold. But what's left is better than ever—and can be truly exceptional.

"We all know what happened to the variety," says Pierre Noique, vice president of luxury wines at Constellation Brands, which owns Robert Mondavi Winery and Franciscan Estate, among others, in the Napa Valley.

"In speaking with restaurateurs around the country, Merlot is in a bit of a unique situation," he says. "It was one of the hottest varieties before 2004, then it came to a screeching halt and the Merlot crisis eliminated all the producers who weren't serious, and only the high-quality, truly committed remained. A lot had jumped on the bandwagon and flooded the market with mediocre, green, unripe [wines]."

These days, Noique sees high-quality offerings on wine lists around the country from the likes of Duckhorn Vineyards, Twomey, Franciscan Estate, Lewis Cellars, Pahlmeyer, Shafer, Cakebread Cellars, Chappellet and Whitehall Lane, all Napa Valley producers.

"If it's Merlot, it has to be Napa to sell, preferably from a recognizable winery," Noique says. "People are still looking for Merlot for the same reason they are looking for Pinot Noir: approachable, smooth, fruity and fairly low in tannins."

STYLING: MEG BAGGOTT

The Rise and Fall of Merlot

The lower-priced category of Merlot was a pretty mixed bag back when overplanting was rampant, even from Napa. But a marketplace correction may be the best thing that ever happened for consumers, who can now find good Merlot for under $25.

"In the last 10 years, winemakers didn't feel any differently about Merlot," says Janet Myers, general manager and director of winemaking for Franciscan Estate. "But there was a winnowing down, some of the worst of it got pulled out, and what was left was the best Merlot. The quality went up, though quantities went down."

Ironically, Merlot was blended with Pinot Noir once Pinot's demand exploded, as producers needed to stretch what they had.

"Pinot didn't taste like Pinot in some cases, it gets so dominated by whatever variety you blend with it," Myers says. "Pinot started getting bland, and people said, 'Maybe I'll look at Merlot again.' "

Statistics confirm that notion, with Merlot representing 8.3 percent of wine sales by volume last year, compared with Pinot Noir's 4.6 percent, according to Nielsen. Chardonnay dominated the market with 19.4 percent of sales, with Cabernet Sauvignon second at 13.3 percent.

Growth Spurt

For 2012, the California Agricultural Statistics Service reports that Napa Valley accounts for the second most Merlot acreage of any region in California (after the San Joaquin Valley), with 5,976 acres planted. Sonoma County is third at 5,778 acres.

Franciscan produces a Napa Valley Merlot for $21, as well as a high-end proprietary blend, Magnificat, which is made up of approximately 20 percent Merlot. Franciscan will soon debut its first reserve Merlot, a 2013 vintage, focused on the restaurant market.

"Restaurants have always understood that Merlot is food-friendly, versatile," Myers says. "It's always been an important blender, but it's not a second thought for us. It's a beautiful grape, full-stop."

Under $25

90 Kendall-Jackson 2012 Vintner's Reserve Merlot (Sonoma County); $24. Expressive in leathery plum and blueberry aromas and flavors, with a soft, spicy streak that lifts the experience, this wine finishes in a dusting of cocoa powder.

89 Pedroncelli 2012 Bench Vineyards Merlot (Dry Creek Valley); $16. Juicy in red plum and subtle suggestions of herb and cinnamon spice, this will please a wide range of palates and pocketbooks, the wine given a year in American oak.

88 Chelsea Goldschmidt 2012 Merlot (Alexander Valley); $18. A collaboration between winemaker Nick Goldschmidt and his daughter Chelsea, this 100% Merlot delivers great value. Oaky in plummy black fruit and tobacco, it shows a touch of cedar and clove amid mountainous tannins.

88 Folie à Deux 2012 Merlot (Alexander Valley); $19. Dense and juicy, this wine is abundant in black cherry, plum and chocolate and does a good job reining in the sweetness of its ripe fruit. Leathery and oaky on the palate, give it a mighty swirl in the glass for its medium body and lengthy finish to shine.

88 Robert Mondavi 2012 Merlot (Napa Valley); $23. Pungent clove and cinnamon appear on the entry of this medium-bodied wine, which offers smooth, rounded tannins and subtle oak. Plum, raspberry and tobacco all make an appearance, finished off by a healthy dose of black pepper.

87 Ca'Momi 2013 Merlot (Napa Valley); $22. Minty with ripe, black plum and cherry notes, this rich, opulent wine is still puckering in tannins, but shows measured acidity on the back palate and finish. Toasty oak makes its presence felt, providing flavor and fullness.



Under $25

87 Cline 2012 Estate Grown Merlot (Sonoma Coast); $18. Black olive, blackberry and smoky charcuterie make this an interesting wine, coming from the cooler confines of Carneros, where it meets the sprawling Sonoma Coast. Austere, the midpalate delves into coffee and chocolate notes.

87 Educated Guess 2012 Merlot (Napa Valley); $20. This is a well-constructed wine, with 95% of the grapes from Napa Valley and the rest from Lake County. Merlot makes up 85%; the remainder is Cabernet Sauvignon. Hearty, it offers juicy plum and black cherry as well as streaks of cedar and black pepper. The tannins are soft and integrated while the finish hints at mocha and chocolate.

87 Franciscan 2012 Merlot (Napa Valley); $21. Medium in build, with soft, approachable layers of texture and tannin, this wine is big on blackberry and black olive, successfully blending sweet and savory. It builds tension as it goes, finishing with a taste of smoky leather.

87 Frei Brothers 2013 Reserve Merlot (Dry Creek Valley); $20. Rich in plum, black cherry and blackberry, this wine is subtle in cinnamon spice and dried herb, with additional embellishments of leather and earth. Soft and subdued, it's approachable and versatile.

87 Kirkland Signature 2013 Signature Series Merlot (Oakville); $15. Cherry, raspberry and vanilla combine for an inviting mix of ripeness and sweet bouquet, a fruity component that sits nicely atop a structured wine marked by soft, fine tannins. The finish is robust in black pepper and clove.

87 Napa Cellars 2012 Merlot (Napa Valley); $19. Chocolate and raspberry join forces in this jammy, soft and round wine that's sizable yet approachable. This is a good go-to for midweek meals and parties, with a medium body and respectable finish that will pair with a wide range of foods.

Take Root

Merlot is particular about where it's planted. In the Napa Valley, many, including Myers, point to Oak Knoll as a sweet spot for the grape, where it tends to set an even crop and the temperatures are relatively cool.

"It's the right amount of heat," Myers says. "You get the velvety texture, nice color and structure, that plummy-ness, cherry, a dustiness sometimes, maybe *herbes de Provence*, a complex mélange of fruit without any vegetative quality or the tannins of Cabernet Sauvignon, not Kool-Aid, candied Merlot."

Carneros can also be a healthy spot for Merlot, though it's even more site-specific. The variety doesn't fare well in the region's deep, nitrogenous soils, where it can take on too much herbaceousness.

A Fickle Grape

Winemakers often find Merlot to be harder to grow and make than Cabernet Sauvignon. When planted in heavy soils, the grapes won't impart berry flavors as much as a leafy earthiness akin to decomposing leaves. In too-hot areas, Merlot may take on a weedy character.

"With Cabernet, you have more latitude to get it ripe," Myers says. "It will move through the herbaceousness to develop berry flavors."

Winemaker Chris Louton at St. Francis Winery & Vineyards in Sonoma, which makes a vineyard-designate from the Behler Vineyard in addition to other Merlots, agrees that Merlot can be trickier than Cabernet.

"During fermentation, being cautious to not overextract tannin while maximizing color stability is the biggest challenge," he says. "When that's achieved, Merlot can be an extremely exciting variety to enjoy. The secret is getting the body of the wine to be complete, from start to finish. Sometimes Merlot can have great fruit-forward aromas and have a great entry and finish on the palate, but have a hollow middle."

According to Louton, consumer interest in Merlot is being re-established, especially as restaurateurs and retailers recognize that a producer's passion for Merlot runs deep.

"We see some people who went from Merlot to Pinot Noir [are] rediscovering Merlot and being fairly surprised by the quality," says Noique. "It works well by the glass at less than $15, or in the high end by the bottle. The remaining faithful drinkers have trended up and are more selective."



$25–$50

91 Black Stallion 2012 Limited Release Merlot (Napa Valley); $40. Smooth and round, this is a well-structured wine, amply blessed in black cherry, plum and spicy cinnamon. Made in small quantities, it does the variety justice, offering something less extreme than Cabernet, and fully ready for the table.

91 Darioush 2012 Merlot (Napa Valley); $50. Velvety and seductive, this is a fine example of the variety's sultriness, a study in ripe black cherry, clove and cinnamon that's generous in tannin without getting obscene. With a decant or couple swirls of the glass, expect the power to soften and the complexity to take on new vigor.

91 Starmont 2012 Merlot (Carneros); $27. From the Napa side of Carneros, this Merlot is blended with 1% Petit Verdot, which presumably has added a smidgen of weight and color to the mix. Super soft, it offers round, ripe cherry and blueberry notes, with ample acidity, textured tannins and a strong finish awash in mocha.

90 St. Francis 2012 Behler Vineyard Merlot (Sonoma Valley); $45. Soft and subdued in black fruit and leather, along with tufts of tobacco and clove, this wine contains an unexpected 4% Zinfandel, which may well add to both the brawniness of the oak and tannin and the juicy core of fruit that keeps it lifted on the palate. Cellar through 2017. ***Cellar Selection.***

90 St. Supéry 2012 Estate Merlot (Rutherford); $50. Licorice and black plum give this wine a sultry edge, layered around generous tannin and leathery tobacco. Soft toward the finish, it provides a polished note of red currant and raspberry midway through, lifting much of the weight off the tongue. Cellar through 2020. ***Cellar Selection.***

90 Y. Rousseau 2012 Pépé Cavedale Vineyard Merlot (Moon Mountain District); $50. Named for the producer's French grandfather, who loved Merlot, this 100% varietal wine from a high-elevation site is leathery and meaty, quite debonair. With a scent of bacon grease giving it a sense of rustic deliciousness, it's also soft and unctuous on the palate, medium to full-bodied.



Over $50

93 Duckhorn 2012 Three Palms Merlot (Napa Valley); $95. From one of the best-known sites for the variety in the Napa Valley, this wine shows classic structure, with an almost dusty quality to the well-integrated and resolved tannins. Concentrated, it shows a density of red fruit that remains in balance with its more rugged minerality, remaining soft on the palate throughout. Drink now through 2025. ***Cellar Selection.***

93 Pride Mountain 2012 Vintner Select Merlot (Sonoma County); $80. A 100% varietal wine, grown in an area called the Lower Mountaintop, there's a compelling candied cherry and raspberry element here, supported by complex accents of vanilla and cured meat. With plenty of body to stay fresh and vibrant on the palate, it never gets bogged down, finishing in richer components of dark chocolate and oak.

91 Tamber Bey 2012 Merlot (Yountville); $75. Black pepper and thick smoke accentuate the bouquet of this cinnamon-spiced wine, rounded in taste by red plum and dark chocolate. Soft and juicy on the front palate, it will benefit from opening further, suggesting either decanting or cellaring through 2020. The wine is blended with 7% Cabernet Sauvignon. ***Cellar Selection.***

Cream of the Crop

In the upper reaches of the Napa Valley, near Calistoga, three spindly palm trees rise out of the ground within a sea of grapes, the telltale landmark of one of Merlot's happiest locations.

Known appropriately as Three Palms Vineyard, 73 acres of wine grapes are planted here. Fifty of them are Merlot.

Duckhorn Vineyards founder Dan Duckhorn released his inaugural Three Palms Vineyard Merlot in 1978, charging $12.50 per bottle, an astronomical price at the time.

"We wanted people to understand that it was a Merlot of exceptional quality," he says. "This message connected with people."

After sourcing from the vineyard for 37 years, Duckhorn Wine Company bought the legendary vineyard early this year. Duckhorn's inspiration has always been Château Pétrus, the famous 100-percent Merlot from Pomerol. His team continues to benchmark their wines against it, aiming to make first-growth Napa Valley Merlot.

San Francisco socialite Lillie Hitchcock Coit, of Coit Tower fame, planted the now-famous palms around her vacation home in the late 1800s. In 1967, the land was bought by the Upton family, who planted grapes on it the following year, sensing great potential in its rocky, alluvial soils, the land covered in volcanic stones.

"It's unique for Merlot," says Duckhorn winemaker Renée Ary. "It usually likes free-draining soils with moisture retention. Three Palms goes against that. I've yet to find a better place for Merlot."

The rockiness gives the Merlot an austere structure, Ary says, as the vines are used to being stressed. At Three Palms, the grapes ripen early and evenly, the site's warmth promoting flowering earlier than other Merlot sites that she sources in the Napa Valley. Block Five is her favorite.

"The grapes are a little bit denser, darker and yet still have a velvety silkiness and roundness," Ary says.

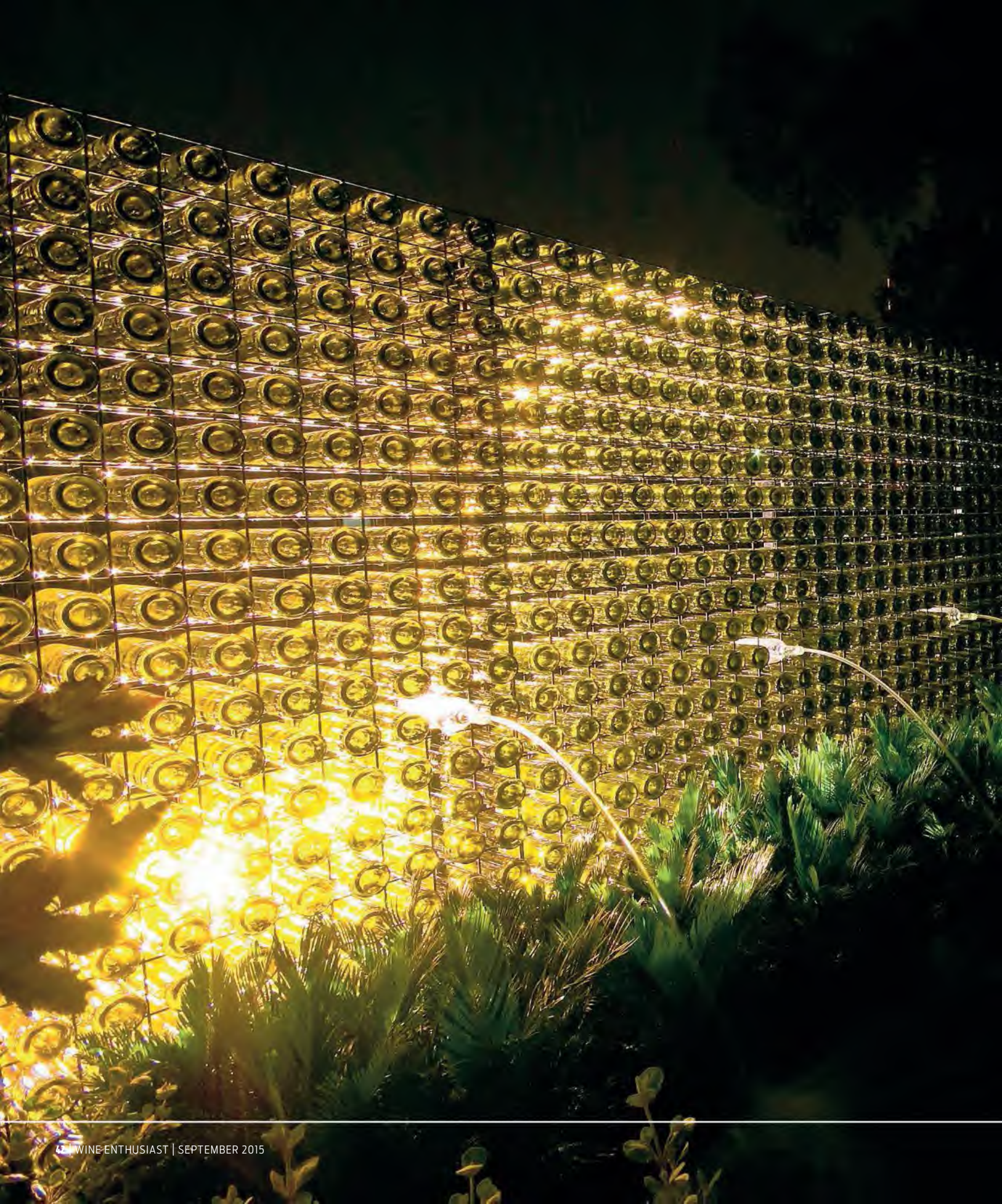
A Bright Future

Ary and the Duckhorn team took over full-time farming of Three Palms and its fruit in 2011 after wineries like Sterling and Provenance pulled out. Most of the vines were planted in 1993 and 1994, with additional blocks added in 1997 and 1999.

Since gaining control of the vineyard, Duckhorn's Napa Valley Merlot has improved. A greater proportion of it is now comprised of Merlot from Three Palms, in addition to vineyards in Howell Mountain, Carneros, Yountville and Atlas Peak.

It's been the number-one restaurant Merlot for many years, according to the 2014 Winemetrics On-Premise Distribution Report. Merlot is the third most popular red wine in restaurants, behind Cabernet Sauvignon and Pinot Noir, according to the report.

"We had noticed the Merlot section on wine lists getting shorter," says Carol C. Reber, Duckhorn's senior vice president of marketing and business development. "There were a couple of years when young, sophisticated people from [places like] San Francisco weren't sure if they should like Merlot or not. No more. The Silicon Valley people coming up to the Napa Valley in droves are embracing it full tilt."





WHERE TO DRINK IN 2015

For your next getaway, look to far-flung drinking destinations with unique local libations, world-class eats and exotic surroundings.

JASON EDWARDS/NATIONALGEOGRAPHIC COLLECTION/ALAMY



AFRICA

CAPE TOWN, SOUTH AFRICA

Cosmopolitan, innovative Cape Town is a city always on the move. Tapas bars, casual bistros and fine dining are bolstered by myriad craft beers, spirits and fine wines to create an ever-changing world of drinks and dishes embraced within the heart of the mother city. Each visit is as exciting as the first.

Aubergine
Original gourmet dishes are complemented by an internationally awarded wine list offering great breadth and depth. Knowledgeable sommeliers ensure a memorable wine-and-dine experience.

Belthazar
Up-market steakhouse, where properly aged beef and more is matched by an extensive list that offers more than 200 wines by the glass.

Bascule Whisky, Wine & Cocktail Bar
Some 500 whiskies from around the world are available at this waterside venue, while the wine list features the Cape's lesser-known varieties, auction wines and verticals.

Publik
Butchery by day, wine bar by night, Publik is the place to experience individual, cutting-edge wines from many of the Cape's coolest winemakers.

Tjingtjing Rooftop Bar
Inventive cocktails, a wine list featuring mature Cape Winemakers' Guild auction wines, craft beers and tapas are served in this restored heritage building in the heart of the busy CBD area. —*Angela Lloyd*

Bold South African pours rival dramatic panoramas in this wine-loving city.

MEG BAGGOTT



Ham & Sherry

ASIA

HONG KONG

Hong Kong's status as a global city is reflected in a bar scene that blends intriguing wines, unique spirits and craft beers from around the world. The city's name translates to "fragrant harbor," and true to its name, you'll find tempting aromas, mouthwatering bites and amazing sights in this electric port town.

Ham & Sherry
Not surprisingly, you'll find top-notch options of its namesake items, plus Spanish wines and tasty tapas amid a stylish interior bedecked with blue and white tiles.

The Globe
Hop aboard for the city's biggest beer lineup, including local craft producers, plus a British pub menu with meat pies and fish and chips.

Ping Pong
More than 80 gins are uniquely matched to a tonic water and garnish in a hip, spacious ping-pong hall turned lounge.

La Cabane
Natural French wines meet bistro comfort food at La Cabane. Italian-leaning vinophiles should check out 121BC, just a short walk away.

Ozone
Set on the 118th floor of the International Commerce Centre, Ozone at the Ritz-Carlton claims to be the world's highest bar. Indulge in the Rose Bubble Martini or the Dom Pérignon-fueled brunch while taking in the breathtaking views.
—Jim Boyce

SOUTH AMERICA

LIMA, PERU

The pisco sour, Peru's national drink, is said to have been invented in Lima about a century ago by an American expat barkeep. The classic is made with pisco (a grape brandy), citrus, syrup, a bit of bitters and egg-white froth. Mixologists in Lima, the coastal capital, have tinkered with versions ever since. In addition, locals drink wines imported from Argentina and Chile, both of which also claim the pisco sour as their national mixed drinks.

Gran Hotel Bolivar
The bar of this opulent hotel in the heart of historic Lima popularized the pisco sour—it was once the place where local and international socialites gathered to see and be seen.

Astrid & Gastón
Housed in the elegant Casa Moreyra in the San Isidro district, Astrid & Gastón is an acclaimed Peruvian restaurant that mixes mean pisco sours and pours wines from an extensive list.

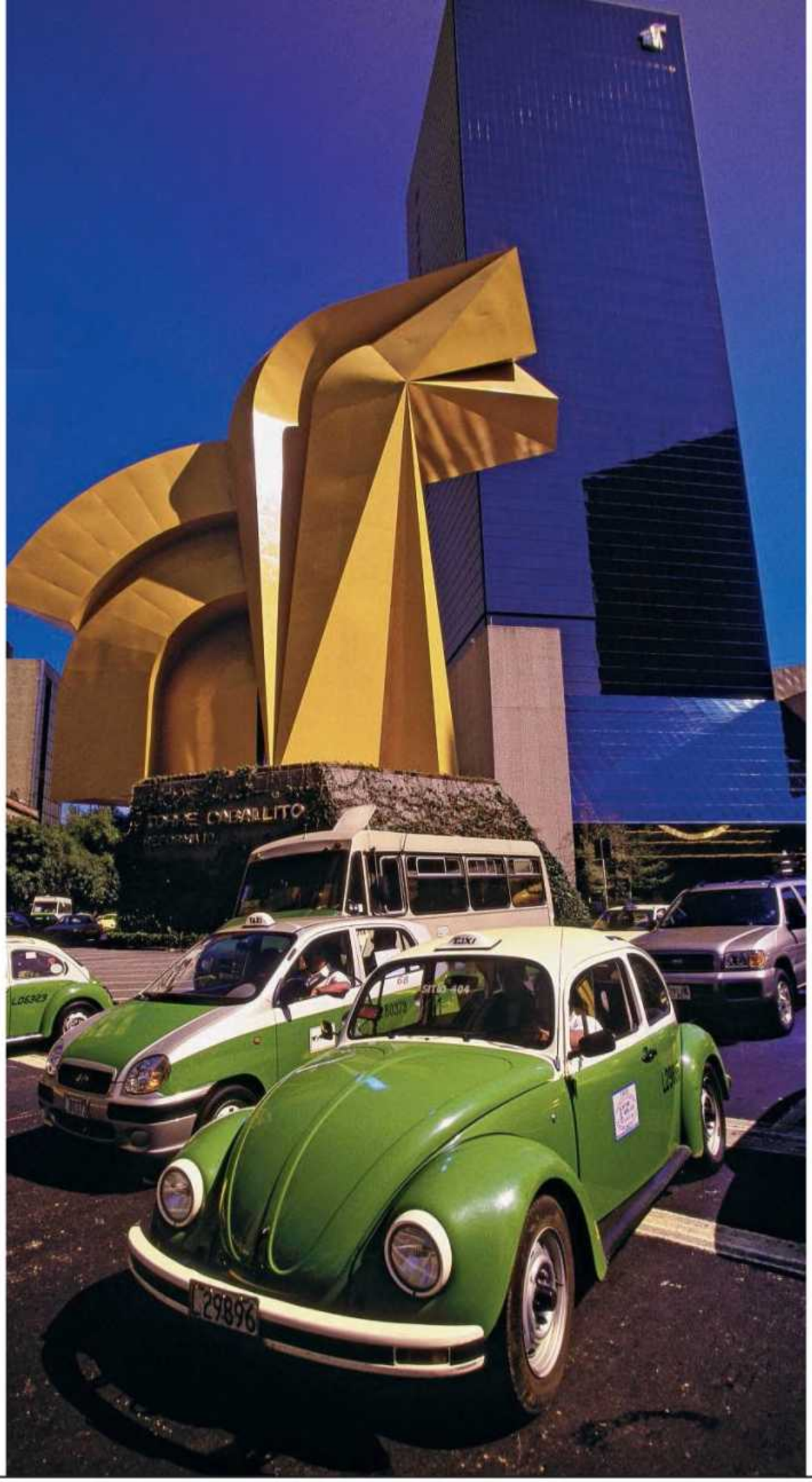
The Westin Lima Hotel & Convention Center Lobby Lounge
Lima's premier business hotel serves Maracuya sours—made with pisco quebranta, apricot brandy and passion fruit juice. Middle Eastern-inspired bites are available at the U-shaped marble bar and in comfy seating areas housed in this soaring space.

Huaca Pucllana Restaurant
Nestled within the Huaca Pucllana archaeological site, where fifth-century ruins include a pyramid temple. The bar mixes variations including the *chilcano* (a pisco sour sweetened with ginger ale).

L'Orient Express
Despite the cultural disconnect between Lima and the storied European train, this cozy spot in Miraflores has reasonable prices and a good vibe, along with the best pisco sours in town.
—Claire Walter



STEPHEN COLLECTOR/GETTY IMAGES



WALTER BIBIKOW/GETTY IMAGES

NORTH AMERICA

MEXICO CITY, MEXICO

Though Mexico is home to the oldest winery in the Americas—Casa Madero, founded in 1597 as La Hacienda de San Lorenzo—and Baja wines are increasingly making waves, Mexico City is no wine mecca. But with its dining scene at a peak, a throng of traditional tipples and the economy on the uptick, there's no better time to go.

Au Pied de Cochon

This luxe restaurant modeled after the 1940s Parisian institution has Mexico City's best wine list, including back vintages of many Mexican and South American producers. It's open 24/7, providing unparalleled people watching.

La Clandestina

Both here and at its sister bar, El Palenquito, Karla Moles (who also owns the mezcal brand Milagrito) uses *garrafones* (water jugs) to sell backyard mezcals, mostly from Oaxaca. Their production methods are described in obsessive detail on the menu.

Fiebre de Malta

One of the best places to experience Mexico's booming craft-beer scene, "Malt Fever" (translated) has dozens of native microbrews on tap and many more in bottle, with good food to boot (try the hibiscus enchiladas).

Limantour

Limantour's slogan is "the new old days," which encapsulates the vibe at this classically inspired cocktail bar. It spawned a citywide clamor for gin and tonics, as well as more locally inspired *cocteles* (cocktails), made with ingredients like guava, cilantro and *canela* (Mexican cinnamon).

Las Duelistas

For over a century, this downtown bar (nondescript but for its indigenous-inspired murals) has served nothing but *pulque*, the spontaneously fermented sap from the maguey, a giant agave plant. Thick and sticky, it's made more palatable by flavoring with pine nut, celery and tamarind. The finished products are called *curados*. —*Nils Bernstein*



Manfreds

EUROPE

COPENHAGEN, DENMARK

Copenhagen has blossomed into a wine and food mecca. The pulsating heart is Noma, considered one of the world's best restaurants and a forerunner in foraging and embracing natural wines, a big topic here. Wine bars abound, and if you keep an open mind, you're certain to drink well.

Ved Stranden
With an inviting interior, prime location and knowledgeable staff, you'll need to come early if you want a seat. Cool-climate wines only, with excellent local cheese and charcuterie to match.

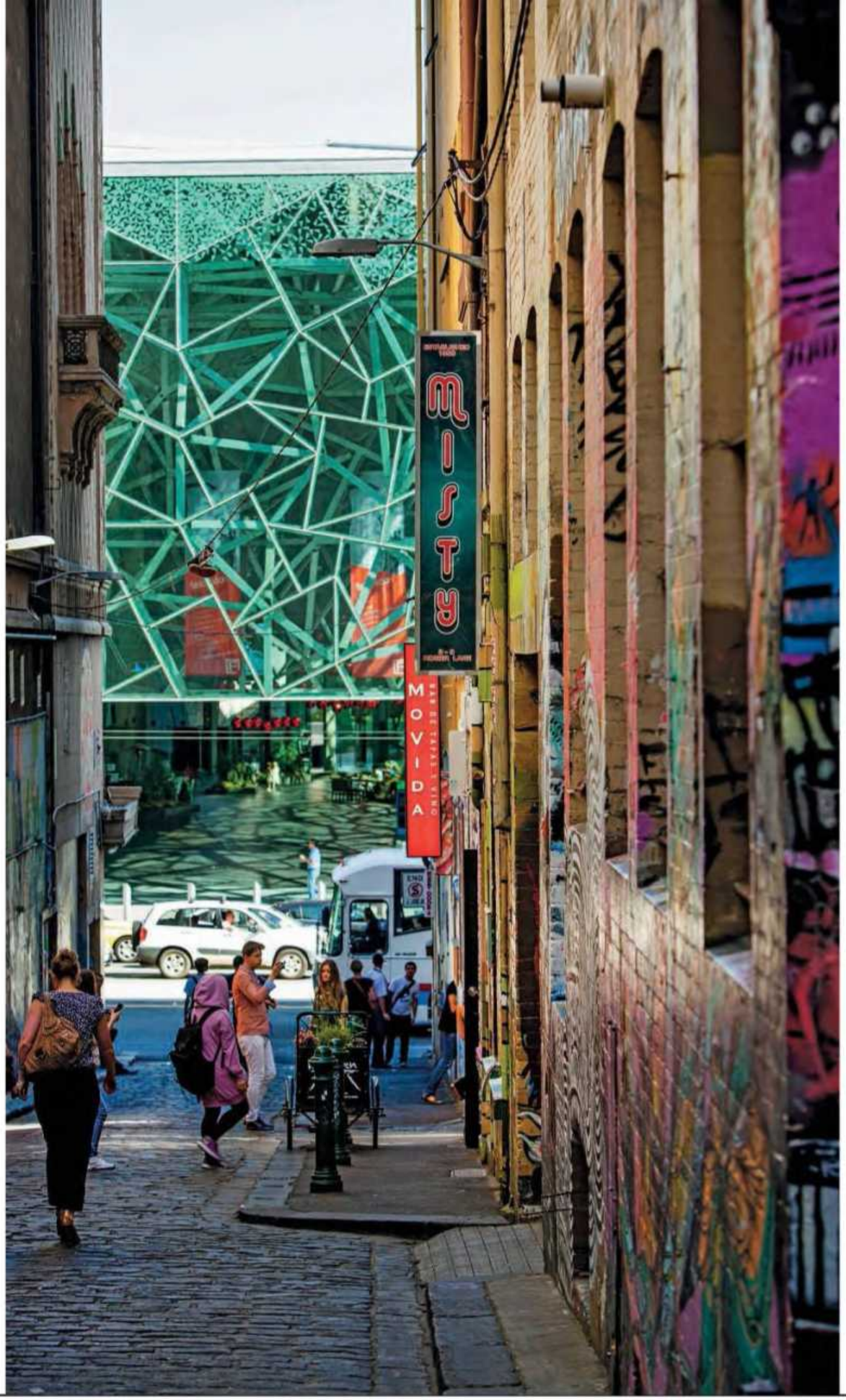
Manfreds
A favorite among hipsters and lovers of orange wine, the delicious "new Nordic" tasting menu and matching natural wine package is hard to beat.

R Vinbar
If you tire of the natural wine movement, R Vinbar serves classic wines, with more than 50 available by the glass. Selections range from an earthy Monthelie-Duresses from Bouchard Père et Fils to a vibrant Central Otago Pinot Noir from Mount Edward.

Schønnemanns Vinstue
The restaurant, a lunch staple in the heart of the city since 1877, is open nights September–May as a no-frills wine bar boasting wooden tables, talkative hosts and a serious, Eurocentric (and attractively priced) wine list.

Ruby
Are cocktails your poison? Book a cozy table at Ruby, a retro cocktail bar hidden in a private apartment next to the Georgian Embassy. While the focus is on the classics, several original concoctions are always available. —*Erica Landin*

ANDERS JÖRGENSEN



JAMES BRAUND/GETTY IMAGES

AUSTRALIA

MELBOURNE, AUSTRALIA

If it's true that a city gets the dining culture it deserves, Melbourne's wine drinkers have been very well behaved. The rise of the *enoteca*-style outfit—part wine shop, part restaurant, part wine bar—means it's a great time to discover the best artisan, classic and iconic offerings from Australia and beyond.

Siglo
Rooftop views of Melbourne's grand end of town and an extensive European wine list make this the best slice of the Old World in the New World.

Geralds Bar
A cozy bar loved by locals, Geralds pours Australian wine heroes and curious internationals. The first customer gets to choose the night's by-the-glass option.

Gertrude Street Enoteca
Melbourne's top take on the Italian enoteca, it's a welcome nook in an area with a definite vibe to it. An early purveyor of artisan wines, and still one of the best.

Bellota
If sampling some of the world's best wines by the glass, carafe or taste is not enough, choose one or more of the 4,000 bottles offered in the wine store to enjoy with dinner.

Harry & Frankie
The new kid on the wine shop/bar block, Harry & Frankie champions international small wine producers and Australia's rising stars. —*Andrea Frost*



THE NEW CRU

Look beyond the grand old French standards to discover Languedoc's finest wines.

BY LAUREN BUZZEO

PHOTOS BY MEG BAGGOTT
MAPS BY MARCO TURELLI

There's an unmistakable understanding of what the term "grand cru" means when it comes to French wine: It represents the top sites or producers throughout the country's iconic wine-producing regions.

These locales produce the top wines of the appellation—the selections that best represent their homes. Once you've tried them, you'll truly understand the meaning of terroir-driven wines. They are the crème de la crème, so to speak.

However, this pedigree often carries a prohibitive price tag.

With the restructured hierarchical classification of the region's *appellations d'origine protégée* (AOP), the Languedoc now has five defined crus that have been recognized by France's *Institut national de l'origine et de la qualité* (INAO).

While they're not brand-new appellations, they're still largely flying under the radar, which means there are unbelievable opportunities to obtain high quality, cellar-worthy wines at attractive prices.

Corbières-Boutenac

Created in 2005, the Corbières-Boutenac appellation covers an area of 10 communes between the Nielle and Orbieu rivers. With an average altitude of 330 feet, the landscape is rugged, rocky, hilly and covered in *garrigue*, the quintessential natural vegetation of southern France.

Although rainfall is minimal, the appellation's warm Mediterranean climate is tempered by southerly and marine winds from the Fontfroide mountain range. Summers are hot, dry and long, but that suits the region's key varieties, Carignan, Grenache and Mourvèdre.

"The climate is dry and hot during the summer, but the reserve of water in the soil and subsoil are enough to maintain a good hydric level," says Gérard Bertrand.

His father, Georges Bertrand, was a passionate leader in the region's development and innovation during the 1980s. Gérard is the owner of his namesake winery as well as other chateaux around the Languedoc region.

Corbières-Boutenac wines can be produced from Carignan, Grenache, Syrah and Mourvèdre, with at least two varieties required. Carignan must account for 30–50%, while Syrah cannot be more than 30% of the blend.

The regulations here are rigorous—irrigation is forbidden, the vines must be at least nine years old before their fruit may be used, Carignan must be hand-harvested and yields are kept low (45 hL/hA).

"Carignan likes little fertile soils and dry areas," says Pierre Bories, winemaker at Château Ollieux Romanis. "It can live until more than 100 years, unlike most of the other varieties of grapes. The Carignan contributes to the balance of the wines."

The blends boast intense bouquets and palates, with assertive notes of spiced black plum, berry, purple flowers and leather. These are framed by fine yet firm tannins and medium acidity, finishing elegant and dry. They are wines of classic structure and finesse, with the promise of long-term aging potential at an attractive price.

"Corbières-Boutenac expresses culture, authenticity and know-how," says Loïc Baccou, commercial director at Ollieux Romanis. "The dimension of the geographical area and the reduced number of wine growers make Cru Boutenac a wine of exception."



Recommended Wines

Château Ollieux Romanis 2013 Atal Sia; $40 (Langdon Shiverick).

Domaine La Bouysse 2013 Mazérac; $36 (Promex Wines LLC).

Gérard Bertrand 2013 Château de Villemajou Grand Vin; $45 (Gérard Bertrand USA).

Faugères

One of the smallest AOPs of the Languedoc, Faugères might be easy to overlook. However, thanks to homogenous soil, elevation, environmental consciousness and a natural approach to winemaking, wines here offer remarkable balance, expression and consistency. They're also good values.

Classified in 1982, the appellation is home to roughly 5,000 acres of vineyards nestled in the foothills of the Montagne Noire and Cévennes mountains. Like much of southern France, the region boasts a heavily forested landscape—holm oaks, chestnut trees, strawberry trees, rock roses and small shrubs and herbs—that influences its vineyards and wines.

However, the defining characteristic of the cru is its soil. Faugères is the only AOP of the Languedoc with a soil composed of natural schist. Yellow, ochre, orange, brown and blue schist soils were produced by the compression of Paleozoic-era marine deposit clays during the formation of the Massif Central.

"There are at least six different types of schist, distinguished by their color and structure, but all of them can transmit a distinct profile to a wine, giving wines from Faugères a distinct sense of place," says Cédric Guy, co-owner and winemaker at Abbaye Sylva Plana.

The soil provides superb drainage, forcing the vines to send their roots deep in search of moisture. These vines are sturdy and resilient, able to withstand strong winds and periods of drought. The grapes are said to ripen at night, when the schist releases the heat absorbed during the day.

Red wines are made from any combination of Syrah, Grenache, Mourvèdre, Carignan and Cinsault, although there are some single-variety expressions. The wines almost always express an intense herbal character with a distinct minerality, all framed by a firm structure of full, lush fruit, moderate acidity and silky yet supporting tannins.

"The common characteristic of Faugères wines is a freshness that is quite unusual in Mediterranean wines," says Guy. "Compared to other Languedoc wines, those of Faugères have an average acidity level, but it's the mineral profile that gives this impression of freshness."





Recommended Wines

Abbaye Sylva Plana 2013 La Closeraie; $20 (Promex Wines LLC).

Hecht & Bannier 2012 Faugères; $36 (Frederick Wildman & Sons, Ltd).

Mas Gabinèle 2013 Rarissime; $50 (Magron Skoglund).

Minervois La Livinière

Recognized as an AOP in 1999, Minervois La Livinière is a subregion of the larger Minervois appellation. Situated in an area called the Petit Causse, at the base of the Montagne Noire, the appellation spans six communes: Azillanet, Azille, Cesseras, Félines-Minervois, La Livinière and Siran.

The soil is diverse, with areas of sandstone, schist, limestone, marble-like rock and flint. The land is mainly scrubland, covered in hardy herbs like lavender, rosemary, thyme and laurel.

"After 2,000 years, vines are still flourishing in this unique site," says Jacques Herviou, director of sales at Château Maris. "Livinière's unique position flanking the hillside of the Montagne Noir is an ideal place for late-ripening Grenache and Carignan, with its hot days and cool nights, and the 'terraces' that drain so well are adapted to growing Syrah."

> "La Livinière is the best place for Syrah in the south of France," says Gérard Bertrand.

Syrah, Mourvèdre and Grenache must form 60 percent of any La Livinière wine (with a minimum of 40 percent Syrah or Mourvèdre), while Carignan and Cinsault are limited to a maximum of 40 percent. Smaller additions of Terret, Piquepoul or Aspiran may be included as well.

"La Livinière is the best place for Syrah in the south of France," says Gérard Bertrand. He attributes the variety's success to the appellation's climate, altitude and positioning, which benefits from fresh winds that come down the mountain at night and foster large diurnal temperature shifts.

Minervois La Livinière wines are bold and fruit forward, yet structured by fine-grained tannins and ample acidity, with threads of flinty minerality and bouquet garni.

"I think the distinctive taste of La Livinière is its voluptuousness—the velvety texture that is prevalent in all the wines of the appellation," says Robert Eden, winemaker at Château Maris. "La Livinière has the potential to be recognized as one of the great terroirs of France."



Recommended Wines

Château Maris 2011 Les Planels; $18 (Verity Wine Partners).

Gérard Bertrand 2012 Le Viala; $80 (Gérard Bertrand USA).

L'Ostal Cazes 2012 Grand Vin; $25 (Multiple US importers).



Saint-Chinian Berlou & Saint-Chinian Roquebrun

Saint-Chinian boasts two crus, both established in 2005. The two AOPs share similar terroirs and climates, yet exhibit different characteristics.

Saint-Chinian Berlou is located in the southern foothills of the Massif Central, with acres of steep, southern-facing vineyards. At 650 feet, the appellation is twice the altitude of the rest of Saint-Chinian.

The vines receive excellent sun exposure, while cool winds pass down from the mountains at night. The significant temperature variation leads to better balance between sugars and acids in the grapes and is a major factor in the terroir's recognized quality

Saint-Chinian Roquebrun is only four miles east of Berlou, on the northern edge of the Saint-Chinian appellation. Like Berlou, Roquebrun boasts a high altitude—475 feet—as well as steep, southern-facing vineyard slopes.

Unlike Berlou, Roquebrun is home to the Orb River at the base of the vineyard sites, which helps keep temperatures down during the summer.

"The wines of Saint-Chinian Roquebrun reflect and put forward their schist terroir and the gorgeous nature of the hilly backyard country of the mountains of the Languedoc," says Alain Rogier, general director of enology at Cave de Roquebrun.

Saint-Chinian Berlou and Saint-Chinian Roquebrun wines are made from Carignan, Grenache, Mourvèdre and Syrah, with at least three varieties required in the blend. The use of Grenache (at least 20 percent) and Syrah (at least 25 percent) is mandatory. Grenache, Mourvèdre and Syrah must comprise at least 70 percent of the blend, while Mourvèdre can account for no more than 30 percent.

Vinification is mostly by carbonic fermentation, but unlike in Beaujolais, where it lasts 2–3 days, it extends for 20–30 days here. Classic fermentation is also used.

The wines from both crus are silky and rich, with earth and sweet spice notes that accompany ripe black cherry and berry fruits. Traditional and rustic, yet with a modern angle and approachable texture, these are wines that are enjoyable now but will mature gracefully, developing attractive notes of leather, forest and truffle amid dried fruits and berries.



Recommended Wines

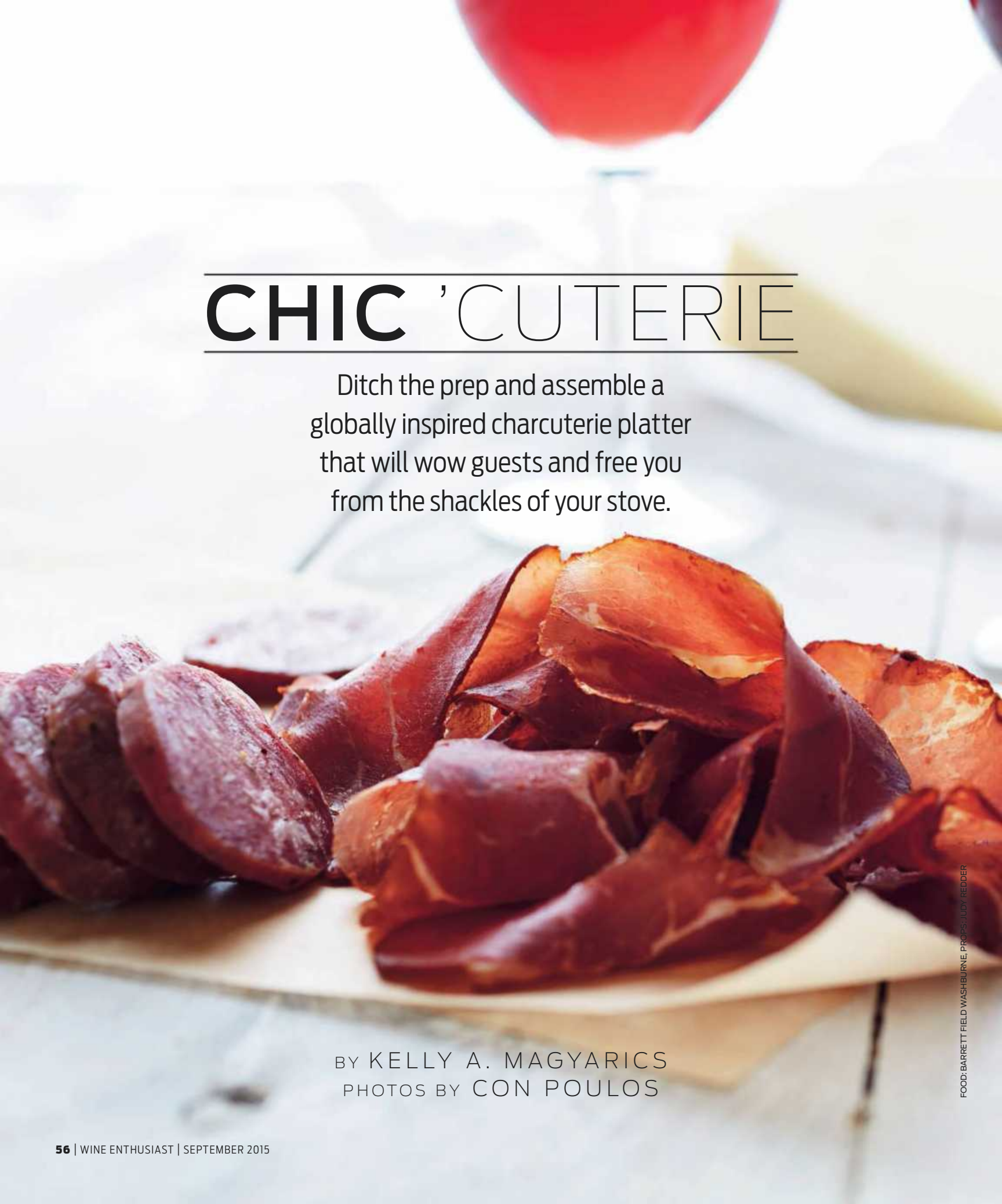
Cave de Roquebrun 2013 Baron d'Aupenac (Saint-Chinian Roquebrun); $60 (Accolade Brands).

Cave de Roquebrun 2013 Roches Noires (Saint-Chinian Roquebrun); $22 (American Northwest Distributors).

Domaine Rimbert 2013 Saint-Chinian Berlou; $20 (Oz Wine Company).

CHIC 'CUTERIE

Ditch the prep and assemble a globally inspired charcuterie platter that will wow guests and free you from the shackles of your stove.



BY KELLY A. MAGYARICS
PHOTOS BY CON POULOS

FOOD: BARRETT FIELD WASHBURNE, PROPS: JUDY REDDER



Entertaining always sounds like a fun idea—until you wind up in the kitchen, frantically sautéing and searing while your guests mix and mingle. Instead, prep in advance and throw a vino-friendly soirée with cheeses, charcuterie and accouterments from the major wine-producing regions of the world.

To make it even more hassle free, skip the presentation boards and serving platters.

"Get sheets of brown parchment paper and line the table," says Sarah Clarke, beverage director at Osteria Mozza in Los Angeles. "You can draw outlines of each item and write the name and tasting notes next to it."

Borrow from the traditions of Spain, Greece, Italy and France. Slice, scoop, toss and plate before the doorbell rings. You'll be able to enjoy the party, glass of wine in hand. What a concept.

SPAIN

The country that invented tapas knows a little something about nibbling and noshing, not to mention keeping things casual and convivial.

"The Spanish food experiences that left the biggest impression with us were simple," says Justin Severino, executive chef and co-owner of Morcilla in Pittsburgh. "They were social experiences, eating with our hands, drinking while interacting with the people around us."

Save the fussy appetizers and culinary parlor tricks for another time. Think rustic: Set out bread and toothpicks rather than knives and forks. As Severino suggests, "choose pairings that spark conversation and interaction."

WINE PAIRINGS

"The beauty of tapas is that such amazing flavors allow for a multitude of pairings," says Jussi Roy, beverage manager at Tinto in Philadelphia. **Martínsancho's 2013 Verdejo** from Rueda offers enough viscosity and verve to offset the rich and creamy Mahón cheese, while the herbaceous and slightly effervescent **Alleme 2013 Getariako Txakolina** complements salty olives, jamón or sardines. Similar to a big Oregon Pinot Noir or Southern Rhône blend, the **Losada 2012 El Pájaro Rojo** (a Mencía from Bierzo) offers bitter cherry and spice, making it friendly with chorizo. Try the intense, blackberry and black-pepper-tinged **Rio Madre 2013 Graciano** from Rioja with piquillo or padrón peppers, and the nutty **Hidalgo NV Napoleon Amontillado Sherry** with a bowl of Marcona almonds and dry, salty cheeses.

THE SPREAD

JAMÓN IBÉRICO, cured Spanish ham from acorn- and olive-fed black Iberian pigs

LOMO EMBUCHADO, dry-cured pork tenderloin dusted with pimentón, wrapped and cured

CECINA, hind leg of beef, salted, smoked and air-dried

JAMÓN SERRANO, classic dry-cured Spanish ham

CHISTORRA, fermented sausage seasoned with garlic and sweet smoked paprika, grilled crispy and served with bread

CHORIZO BLANCO, lean white wine and garlic salami

CHORIZO DE PAMPLONA, pork and beef sausage from Navarre seasoned with paprika

PADRÓN PEPPERS, some hot, some not, blistered whole on the grill and tossed with olive oil and sea salt

PAN CON TOMATE, grilled bread seasoned with olive oil, salt and pepper, rubbed with raw garlic and heirloom tomato

GARROTXA, semi-firm Catalonian goat cheese

MANCHEGO, firm, buttery sheep's milk cheese from La Mancha

MAHÓN, buttery, sharp, slightly salty and lightly aromatic Minorcan cow's milk cheese

MONTE ENEBRO, ash-rind goat cheese from Castilla

MARINATED PIQUILLO PEPPERS served with eggplant and anchovy on toasted focaccia bread (recipe at right)

SPANISH OLIVES, marinated in thyme, orange, olive oil and bay leaf

MARINATED BOQUERONES, Spanish white anchovies with toasted pine nuts and gordal olives

MARCONA ALMONDS, served warm with rosemary and Espelette pepper





MARINATED PIQUILLO PEPPERS

Recipe courtesy Jose Garces, chef, The Garces Group, Philadelphia

- **1 (16-ounce) can piquillo peppers or high-quality roasted red peppers, drained and rinsed thoroughly**
- **2 tablespoons finely chopped parsley**
- **2 tablespoons finely sliced garlic cloves**
- **2 tablespoons finely chopped fresh rosemary**
- **1 cup extra-virgin olive oil**
- **¼ cup high-quality Sherry vinegar**

Arrange peppers on large platter, laying flat so peppers are slightly overlapping. In a small mixing bowl, combine parsley, garlic, rosemary, olive oil and vinegar. Salt and pepper to taste. Pour marinade over peppers, cover platter with plastic wrap and refrigerate 2–4 hours. Remove peppers from refrigerator 30 minutes before serving to reach room temperature. *Serves 8–12.*

GREECE

If a Mediterranean island vacation isn't in the cards, you can still go Greek, at least for the evening. Transport guests to the land of abundant sunshine and powdery white-sand beaches (or black, or pink) with native cured meats, cheeses and spreads.

However, don't forget the treasures sourced from the sparkling Aegean Sea.

"Greece is surrounded by water, and a big part of our diet is seafood," says George Pagonis, executive chef/partner of Kapnos Taverna in Arlington, Virginia. The country's impressive wines can deftly stand up to it all, resulting in a fête that's way more fun than your college Classics course.

WINE PAIRINGS

Like its cuisine, Greek wines may be as tricky to pronounce, but they're undeniably food-friendly. Taha Ismail, beverage director for Kapnos and Kapnos Taverna, says the citrus tones of the **Manousakis 2012 Nostos Roussanne** from Crete can break down the fattiness of Greek cheeses. The salinity and minerality of the **Sigalas 2012 Assyrtiko** plays well with salty cured meats, while the delicate natural effervescence of the **Tselepos NV Amalia Brut,** made entirely of Moschofilero, has an affinity for seafood. The vibrant acidity of the **Gerovassiliou 2012 Single Vineyard Malagousia** from Epanomi is a winning partner for tangy marinated olives, while the **Gaia 2013 Agiorgitiko 14-18h Rosé** from Nemea is a pairings multitasker. "It goes with anything—it cleanses your palate with every sip," Ismail says.

THE SPREAD

PASTIRMA, cured beef coated with spices including garlic, paprika and fenugreek

LEFKADA, pork- and pepper-based sausage from its namesake island in the Ionian Sea

SIGLINO MANIS, salt-cured smoked pork popular on the Peloponnese peninsula

FETA, crumbly cheese made with goat's or sheep's milk and cured in brine

KEFALOGRAVIERA, rich and salty, a hard cheese made with sheep's or goat's milk, similar to Gruyère

KASSERI, medium-hard sheep's milk cheese that's mellow yet tangy

AVGOTARAHO, cured gray mullet fish roe preserved in beeswax

ANCHOVIES/SARDINES, cured in salt, rinsed and soaked in white wine vinegar

TZATZIKI, classic yogurt dip with dill, cucumber and garlic

TARAMOSALATA, creamy and addictively salty carp roe-based spread

MELITZANOSALATA, roasted eggplant dip (recipe at right)

FLORINA PEPPERS, sweet and spicy

KALAMATA OLIVES, purple, mouthwateringly briny

TSAKISTES, green olives from Crete cracked to pick up more flavor from the brine

MELITZANOSALATA

Recipe courtesy George Pagonis, executive chef/partner, Kapnos Taverna, Arlington, Virginia

Serve this classic Greek eggplant dip with anything from pita chips to crudités. Make it ahead of time and refrigerate, as it only gets better as the flavors meld. It's best at room temperature, so remove from refrigerator at least 30 minutes prior to serving.

- **2 red bell peppers**
- **2 tablespoons canola oil**
- **2 tablespoons kosher salt**
- **3 large eggplants**
- **½ cup toasted walnuts**
- **½ red onion, cut into ¼-inch dice**
- **3 tablespoons red wine vinegar**
- **½ cup extra-virgin olive oil**
- **1 cup crumbled feta cheese, divided**
- **2 tablespoons chopped mint**
- **Pepper, to taste**
- **Sea salt, to taste**

Preheat oven to 375˚F. Place red peppers in bowl, and toss with canola oil and salt. Place on cookie sheet and bake 45 minutes, or until skin blisters. Remove from oven, place in clean bowl and cover with plastic wrap. Once peppers cool, remove stems, seeds and skin. Cut peppers into ½-inch squares.

Preheat grill to medium. Pierce eggplants around exterior, and toss with canola oil and salt. Grill eggplants until completely charred on one side, and rotate. Roast until eggplant is falling apart and almost burned, about 1 hour. Remove from grill. Cut eggplants in half, scoop out insides, discard skins and chop into small pieces.

Place walnuts on a cookie sheet. Toast in oven until golden brown. Chop into small pieces.

Toss eggplant with peppers in bowl. Add onion, red wine vinegar, olive oil, ¾ cup crumbled feta cheese and mint. Mix well and season with salt and pepper, to taste. Arrange mixture on plate and sprinkle remaining feta, toasted walnuts, olive oil and sea salt on top.



ITALY

Carnivores will marvel at the sheer number of cured selections available, while *formaggio* fans will swoon at options that range from silky, gooey burrata to salty, crumbly Parmigiano.

With culinary goodies hailing from virtually every town or region (including a staggering number of grape varieties and styles), there's no shortage of readily available ingredients—and this cuisine is perfect for a formal-meets-informal gathering.

"The elegance and sophistication of thoughtful pairings together with the casual mingling atmosphere is such a great approach," says Clarke. To make it even more interactive, print out tasting sheets for guests with classic and eclectic pairings.

WINE PAIRINGS

Franciacorta is Italy's answer to Champagne, and Clarke likes the golden apple and brioche notes of the **Bellavista NV Alma Cuvée Brut Franciacorta** with caviar-topped burrata. In Lambrusco, red bubbles reign; the **Rinaldini NV Pronto Secco Lambrusco** is a dry and modern style with low tannins and palate-scrubbing acidity for fatty charcuterie. The mineral tones of the **G.D. Vajra 2012 Langhe Bianco** work with smoked meats, while its high acidity cuts the richness of creamy cheeses. Pesto and caper berry relish find a friend in the citrusy **Ciro Picariello 2012 Greco di Tufo**. The classic Nebbiolo grape is young and approachable in the versatile **2010 Nebbiolo del Langhe from Produttori del Barbaresco**. It boasts floral aromas, with red berries and fennel on the palate.

THE SPREAD

SOPPRESSATA, large-diameter dry sausage with lots of definition between meat and fat

SPECK, dry-cured ham from the Alto Adige region that's cold-smoked with juniper

CAPOCOLLO, cured sausage using whole muscle from the shoulder and neck; can be spicy or sweet

BRESAOLA, air-dried, salted beef aged several months

GRISSINI, thin, crispy Italian breadsticks spread with European-style butter mixed with truffle salt and wrapped in prosciutto (recipe at right)

BURRATA, mild, luscious, semi-soft cheese that makes an excellent base for accompaniments

RICOTTA, curd whey-based cheese, served with a drizzle of olive oil, pepper and pistachios

GORGONZOLA, Lombardy and Piedmont cow's milk cheese, either dolce (sweet) or *naturale* (aged)

PECORINO TOSCANO, luxurious sheep's milk cheese from Tuscany

PARMIGIANO-REGGIANO, drizzled with rich and unctuous balsamic vinegar

MOZZARELLA DI BUFALA, made in Campania with water buffalo milk, served with condiments (listed below)

TAPENADE, finely chopped olives, capers, anchovies and olive oil

ROMESCO, puréed nut and roasted red pepper spread with Spanish roots

PESTO, puréed sauce of basil, pine nuts, garlic and olive oil

CAPER RELISH, caper berries, garlic, olive oil, shallots, herbs and red wine vinegar



GRISSINI WITH TRUFFLE BUTTER AND PROSCIUTTO

Recipe courtesy Osteria Mozza and The Mozza Cookbook *by Nancy Silverton with Matt Molina and Carolyn Carreno (2011, Knopf)*

- **½ cup (1 stick) unsalted butter, at room temperature**
- **½ teaspoon truffle salt**
- **24 long Italian breadsticks**
- **24 thin slices of prosciutto (about 6 ounces)**

Combine butter and truffle salt in small bowl. Break breadsticks in half. Spread 2 inches of truffle butter on last 3–4 inches of the broken end of breadsticks.

Tear prosciutto slice in half and loosely drape around breadstick and truffle butter. Repeat with remaining breadsticks. Lay breadsticks on serving platter, crossing undressed portion of sticks in "x" formation. *Makes 48 sticks.*

FRANCE

Consider yourself forewarned: With copious amounts of pâté, foie gras, rillettes and butter, this country does not pander to calorie counters. Be inspired by the French people's unapologetic joie de vivre with decidedly hedonistic Gallic fare. According to Ed Scarpone, executive chef at DBGB Kitchen and Bar in Washington, DC, the perfect French charcuterie board should include all of the above, along with creamy cheeses, crusty breads, pastes, mustards, olive oil and fleur de sel. But no matter the ingredients, begin the evening on a sparkling note.

"A glass of Champagne in hand immediately puts me in a festive mood," says the restaurant's head sommelier, Caroline Bowker.

WINE PAIRINGS

Pâté and cured meats love bubbles, says Bowker, who pairs the **Pierre Gimonnet & Fils NV Cuis ler Cru Blanc de Blancs Brut Champagne** with everything from charcuterie to gougères. More wallet-friendly but equally versatile is the **Bénédicte et Stephane Tissot NV Crémant du Jura Extra Brut Rosé**. The **Le Rocher des Violettes 2011 Touche-Mitaine** from Montlouis-sur-Loire is full of tension and mineral notes, foiling rich spreads and creamy cheeses. Any other dry Montlouis or Vouvray would serve a similar purpose. Red wine fans should seek ones that are crisp and fresh, according to Bowker, since "the acid refreshes the palate and counters the richness of the meat." The spicy, black-pepper-tinged **Pascal Janvier 2012 Cuvée du Rosier,** made with Pineau d'Aunis, and the more perfumed, pretty **George Descombes 2012 Morgon** (a cru Beaujolais) are both perfect with saucisson sec.

THE SPREAD

PÂTÉ DE CAMPAGNE, country-style terrine with pork, liver, fresh herbs and peppercorn, served with rustic bread

DUCK PÂTÉ, smooth spread of duck gizzards, mushrooms and peppercorn spiked with brandy

SAUCISSON SEC, dried pork sausage seasoned with Espelette or black pepper

RILLETTES, confit-based meat spreads stored in its own fat, served at room temperature with crusty bread and pickles

FOIE GRAS, spreadable cured duck liver usually encased in a layer of its fat

WHOLE GRAIN AND DIJON MUSTARDS, served as cheese and meat accouterments

QUINCE PASTE, sweet, thick jelly made from quince, pairs well with cheese

HIGH-QUALITY HONEY, drizzle over soft cheeses

CORNICHONS, tiny, tangy pickles that add texture and bite

BREAD-AND-BUTTER PICKLED CAULIFLOWER (recipe at right)

FROMAGER D'AFFINOIS, sweet, silky double-cream cow's milk cheese

COMTE SAINTE ANTOINE, hard cow's milk cheese from Jura with a round mouthfeel

FOURME D'AMBERT, blue cheese from Auvergne that's tart and creamy, with less spice and tang than other European blues

CRUSTY FRENCH BREADS, including baguettes and raisin bread



BREAD-AND-BUTTER PICKLED CAULIFLOWER

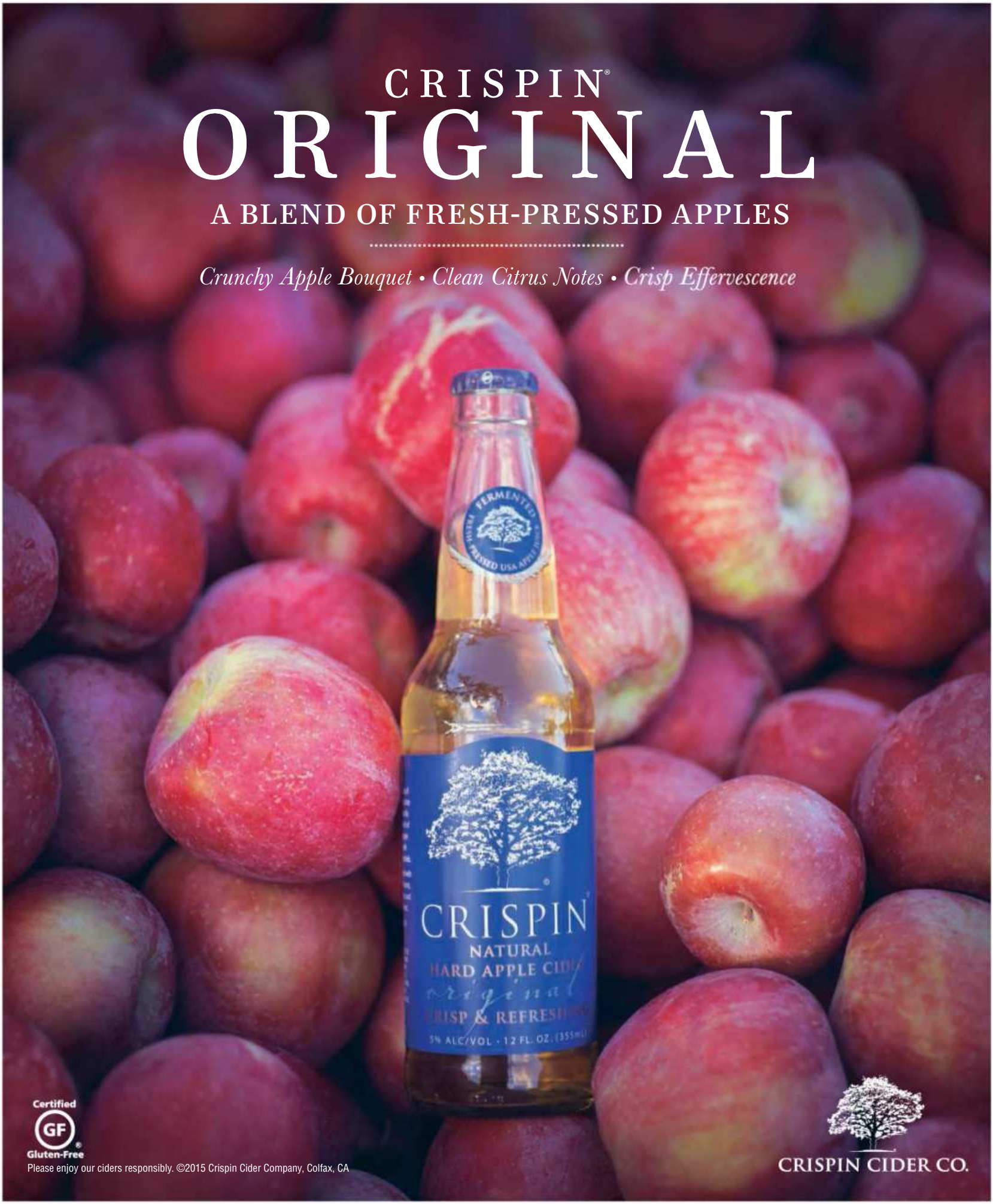
Recipe courtesy Ed Scarpone, DGBG Kitchen and Bar, Washington, DC

- **2 heads cauliflower, trimmed into small florets**
- **3 yellow onions, thinly sliced**
- **2 red bell peppers, diced into 1-inch pieces**
- **2 cloves garlic, peeled and smashed**
- **½ cup kosher salt**
- **3 cups apple cider vinegar**
- **5 cups sugar**
- **2 tablespoons mustard seeds**
- **1½ teaspoons celery seeds**
- **5 whole dried cloves (or ½ teaspoon ground cloves)**
- **1 tablespoon turmeric**

In medium mixing bowl, toss cauliflower, onions, peppers and garlic with salt until well coated. Place mixture in colander lined with cheesecloth. Let set over bowl 3 hours in refrigerator, reserving liquid. Divide vegetables evenly into storage containers.

In large saucepot, combine cider vinegar, sugar, mustard seeds, celery seeds, clove, turmeric and reserved water. Bring to boil and pour over vegetables, covering completely. Let vegetables cool 20 minutes before refrigerating. Once cooled, cover containers. Refrigerate at least 1 week before eating. Pickles are best after 3 weeks.




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WINE ENTHUSIAST BUYINGGUIDE

SEPTEMBER 2015



Modern architecture frames vineyard vistas at F.X. Pichler in Wachau, Austria.

MICHAEL KLEINBERG

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ONLINE EXCLUSIVES

LATE SUMMER POURS
Over 150 reviews of rich Chardonnays and earthy Pinot Noirs from around the globe.

CHIANTI CRAZE
Additional reviews from Colli Fiorentini, Colli Senesi, Montespertoli, Rufina and more.

LABOR DAY BUBBLES
Over 50 reviews of vibrant, bubbly pours from Champagne, Cava and New York.

FOR ADDITIONAL RATINGS AND REVIEWS, VISIT *BUYINGGUIDE.WINEMAG.COM*

AUSTRIA

Beating the odds

Most of the intake for this month's Austrian slot are non-single vineyard whites wines from 2014, a vintage that was panned by some commentators while winemakers were still picking grapes last fall. While there was a lot of rain and therefore rot, those who sorted and selected carefully and put in all the hours now present a range of squeaky-clean wines that defy the doomsayers.

The wines deliver authenticity and originality—true to land and vintage. Grüner Veltliner offers taut, bright and focused whites and conforms once again to its delicious varietal hallmark of herbal pepperiness—something that tends to get lost in riper vintages.

Cooler seasons bear out this intriguing facet unequalled in other whites. Rieslings have even more citric thrill than is customary. That dollop of extra acidity from a cool vintage merely changes the aspect and flavor spectrum, not the quality: for Riesling it is citrus rather than stone fruit, for Sauvignon Blanc it is nettle rather than passion fruit, for Gelber Muskateller it is even more lightfootedness. For Austria's indigenous varieties like Neuburger, Rotgipfler and Zierfandler this cooler vintage spells less tropical exoticism and more savory spice.

A very welcome side effect of the 2014 vintage is the altogether lower alcohol levels: Many wines hover around or even below the 12% abv mark but show ample depth and flavor. If you have cellared the spectacularly ripe 2012 wines, get some 2014 to illustrate the contrast.

> While there was a lot of rain and therefore rot, those who sorted and selected carefully now present a range of squeaky-clean wines.

The wines have the substance and freshness to age well. Cooler years often triumph in maturity. Tracing the personality of each changing vintage is a joy for every true wine lover. Vintage variation is to be celebrated—it provides fresh aspects, new insights and not least a host of delicious, unusual wines.

Zum Wohl! —Anne Krebiehl

AUSTRIA

GRÜNER VELTLINER

93 Eichinger 2014 Wechselberg Grüner Veltliner (Kamptal). Apart from fresh citrus peel and yeasty savoriness, this Grüner delivers a full herbal repertoire of chervil and rocket, watercress and lemon balm. The spine is of lemony acidity, painting a picture of thrilling, concentrated freshness, interspersed with peppery layers of interest and a nearly endless herbal finish. Weygandt-Metzler. —A.K.
abv: 12.5% **Price:** $19

93 Nikolaihof 2014 Hefeabzug Grüner Veltliner (Wachau). Funky notes of yeast still dominate the nose, but there is an abundance of yellow, juicy pear and Russet apple once they blow off, framed by citrus freshness and underlined with a yeasty savoriness that recalls slightly pungent herbs like watercress and arugula. The finish is ultraclean. Skurnik Wines, Inc. —A.K.
abv: 11% **Price:** $25

93 Nikolaihof 2014 Im Weingebirge Grüner Veltliner Federspiel (Wachau). A still closed note holds everything back; just a little earthiness shines through with the promise of ripe fruit. This is not about simple fruit, but texture and personality. Lemon zestiness plays on the lees-cushioned palate—and something tells me that this will not show its true but fascinating colors until at least 2017. Light-footed echoes of flavor are very promising. Skurnik Wines, Inc. —A.K.
abv: 115% **Price:** $NA

92 Anton Bauer 2014 Rosenberg Grüner Veltliner (Wagram). Very pure fruit notes of yellow, ripe pear mingle with fresh citrus zest on nose and palate of this supercrisp Grüner. The aftertaste reinforces that wonderful pepperiness and lends extra vivacity to this streamlined, dynamic wine. Very moreish. Select Wines Inc. —A.K.
abv: 12.5% **Price:** $22

92 Bernhard Ott 2014 Am Berg Grüner Veltliner (Niederösterreich). Subtle notes of both green, crisp Conference pear and ripe Delicious apples yield to some zesty grapefruit notes. There is structure and a resonant background of herbal spice, yeasty notes and fresh white pepper. The palate is streamlined and crisp yet cushioned. Ott once again shows his mastery of this variety—this time with all the freshness of a cooler vintage. Skurnik Wines, Inc. —A.K.
abv: 11.5% **Price:** $22

92 Bernhard Ott 2014 Der Ott Grüner Veltliner (Wagram). The heady savory note on the nose unites yeast and tarragon, celery and pepper, grapefruit and lemon; fragrance of hay and earth are hinted at, too. The palate continues this wonderful interplay and makes you thirsty for more. This manages to be rounded in a very slender, cool vintage but has the added verve of such years. A great joy to drink. Skurnik Wines, Inc. —A.K.
abv: 12.5% **Price:** $49

92 Bernhard Ott 2014 Fass 4 Grüner Veltliner (Wagram). An appetizing, peppery yeastiness on the nose leads to a zesty, slender yet toned, citrus-focused palate which reverberates constantly with that lovely, enticing spiciness of white pepper. This delivers a wonderfully tangy, tingling finish. Skurnik Wines, Inc. —A.K.
abv: 12% **Price:** $32

92 Bründlmayer 2014 Berg Vogelsang Grüner Veltliner (Kamptal). A savory note of yeast swings along the green pear and grapefruit peel notes on this totally brisk and refreshing Grüner. Yes, the customary texture and spice are there but this is, as a sign of its vintage, totally streamlined and refreshing, with taut acidity reverberating in every corner. For those who like superfresh wines. Terry Theise Estate Selections. —A.K.
abv: 12.5% **Price:** $32

92 Bründlmayer 2014 Loiser Berg Grüner Veltliner (Kamptal). Very supple, easy notes of ripe apple and ripe green pear make for a charming, superfresh and slender white. Immensely approachable in fruitiness, but not in the least facile. It treads lightly but has subtle impact and tender, fruity length. Terry Theise Estate Selections. —A.K.
abv: 12.5% **Price:** $32

92 Bründlmayer 2014 Terrassen Grüner Veltliner (Kamptal). A wonderfully breezy, citrusy scent promises far fuller expression in the future. The palate is tightly coiled too, but already vibrates with pepper and herbal spice. Riper notions of yellow plums creep onto the palate but the spiciness and citrus zest remain, making for a truly long, lip-

Continued on page 78

The Wine Enthusiast
Buying Guide

The Buying Guide includes ratings and reviews of new-release and selected older beverage alcohol products evaluated by *Wine Enthusiast Magazine*'s editors and other qualified tasters. Regular contributors to our Buying Guide include Tasting Director/Senior Editor Lauren Buzzeo, Executive Editor Susan Kostrzewa, Managing Editor Joe Czerwinski, Assistant Tasting Director Alexander Peartree, Contributing Editors Michael Schachner, Anna Lee C. Iijima, Mike DeSimone, Jeff Jenssen and Spirits Editor Kara Newman in New York; European Editor Roger Voss in France; Italian Editor Kerin O'Keefe in Switzerland; Contributing Editor Anne Krebiehl in England; Contributing Editors Virginie Boone, Jim Gordon and Matt Kettmann in California; and Contributing Editors Paul Gregutt and Sean Sullivan in Washington.

If a wine was evaluated by a single reviewer, that taster's initials appear following the note. When no initials appear following a wine review, the wine was evaluated by two or more reviewers and the score and tasting note reflect the input of all tasters. Unless otherwise stated, all spirit reviews are by Kara Newman and all beer reviews are by Lauren Buzzeo.

Each review contains a score, the full name of the product, its suggested national retail price, its alcohol (abv) as reported to us by the submitter and a tasting note. If price or alcohol content cannot be confirmed, NA (not available) will be printed. Prices are for 750-ml bottles unless otherwise indicated.

TASTING METHODOLOGY AND GOALS

All tastings reported in the Buying Guide are performed blind. Typically, products are tasted in peer-group flights of from 5–8 samples. Reviewers may know general information about a flight to provide context—vintage, variety or appellation—but never the producer or retail price of any given selection. When possible, products considered flawed or uncustomary are retasted.

ABOUT THE SCORES

Ratings reflect what our editors felt about a particular product. Beyond the rating, we encourage you to read the accompanying tasting note to learn about a product's special characteristics.

Classic 98–100:	The pinnacle of quality.
Superb 94–97:	A great achievement.
Excellent 90–93:	Highly recommended.
Very Good 87–89:	Often good value; well recommended.
Good 83–86:	Suitable for everyday consumption; often good value.
Acceptable 80–82:	Can be employed in casual, less-critical circumstances.

Products deemed Unacceptable (receiving a rating below 80 points) are not reviewed.

SPECIAL DESIGNATIONS

Editors' Choice products are those that offer excellent quality at a price above our Best Buy range, or a product at any price with unique qualities that merit special attention.

Cellar Selections are products deemed highly collectible and/or requiring time in a temperature-controlled wine cellar to reach their maximum potential. A Cellar Selection designation does not mean that a product must be stored to be enjoyed, but that cellaring will probably result in a more enjoyable bottle. In general, an optimum time for cellaring will be indicated.

Best Buys are products that offer a high level of quality in relation to price. There are no specific guidelines or formulae for determining Best Buys, but wines meriting this award are generally priced at $15 or less.

SUBMITTING PRODUCTS FOR REVIEW

Products should be submitted to the appropriate reviewing location as detailed in our FAQ, available online via *winemag.com/contactus*. Inquiries should be addressed to the Tasting & Review Department at 914.345.9463 or email *tastings@wineenthusiast.net*. **There is no charge for submitting products**. We make every effort to taste all products submitted for review, but there is no guarantee that all products submitted will be tasted, or that reviews will appear in the magazine. All samples must be accompanied by the appropriate submission forms, which may be downloaded from our Web site.

LABELS

Labels are paid promotions. Producers and importers are given the opportunity to submit labels, which are reproduced and printed along with tasting notes and scores. For information on label purchases, contact Denise Valenza at 813.571.1122; fax 866.896.8786; or email *dvalenza@wineenthusiast.net*.

Find all reviews on our fully searchable database at *buyingguide.winemag.com*



97 Horsepower 2012 Sur Echalas Vineyard Grenache (Walla Walla Valley). Despite its lighter color, this wine explodes from the glass with a complex, near-endless list of aromas that include sea breeze, crushed flowers, peat, green olive, fire pit, smoked meat, pepper, orange peel and sea salt. Its ethereal, elegant style belies the outrageously rich, exquisitely flavorful savory notes that won't quit, offering a completely captivating walk on the variety's wild side. ***Editors' Choice***. —S.S.
abv: 13.1% **Price:** $115



95 Betz Family 2012 Père de Famille Cabernet Sauvignon (Columbia Valley). This arresting wine delivers aromas of fresh-ground coffee, sweet spices, licorice, dark fruit, pencil box, bay leaf, black currant and smoke, showing so much nuance you want to just keep on sniffing. The palate brings inky, dense, seamless dark fruit flavors and beautifully integrated tannins. It's completely irresistible now—a flat out stunner—but promises to have a long life in the cellar. ***Editors' Choice***. —S.S.
abv: 14.5% **Price:** $72



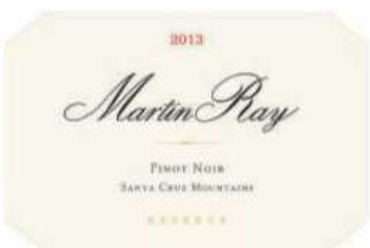
95 Contucci 2010 Mulinvecchio (Vino Nobile di Montepulciano). Aromas of underbrush, pressed violet, blackberry, baked earth and new leather lead the nose of this classic wine. The structured, elegant palate offers succulent black cherry, crushed raspberry, cinnamon, clove and a hint of anise alongside tightly knit but polished tannins that need to unwind. It's already tempting but give this time to develop even more complexity. Drink 2017–2030. Caffo Beverages Inc. ***Cellar Selection***. —K.O.
abv: 14% **Price:** $50



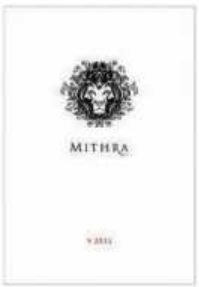
95 San Felice 2011 Il Grigio Gran Selezione (Chianti Classico). A fantastic combination of power and finesse, this opens with aromas of underbrush, ripe plum, truffle, leather, smoke and a balsamic note. The firm, delicious palate delivers fleshy black cherry, crushed raspberry, cinnamon and mocha. Velvety tannins support the juicy flavors. Premium Brands. —K.O.
abv: 15% **Price:** $44



94 Donum 2012 Single Vineyard Pinot Noir (Anderson Valley). The flavors run as deep as the dark garnet color in this full-bodied but sophisticated wine. Aromas trigger black cherry, subtle spicy oak and a walk in the forest, while the fruit flavors are ripe and delicious. The texture is like velvet—smooth but not slick. The complexity and inherent richness of flavor seem to increase with each sip, and it has firm acidity and tannins to cleanse the palate. ***Editors' Choice***. —J.G.
abv: 14.1% **Price:** $72



94 Martin Ray 2013 Reserve Pinot Noir (Santa Cruz Mountains). The winery named after one of California's prominent pioneers continues a strong legacy with aromas of red cherries, orange rinds, dried violets and dark red rose petals. The palate shows a decent amount of tannic grip, with flavors of pomegranate, black tea and graphite. —M.K.
abv: 13.9% **Price:** $50



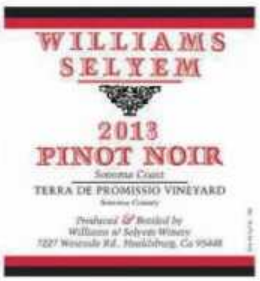
94 Mithra 2012 Cabernet Sauvignon (Mount Veeder). From an estate vineyard high atop the appellation and blended with 9% Merlot, 6% Cabernet Franc and 5% Malbec, this is a bold, balanced wine made by Julien Fayard. Juicy blackberry and blueberry layer along soft, fine-grain tannins, making an impression on the palate. A creamy richness lingers on the finish, accented by black licorice. Cellar through 2022. ***Cellar Selection***. —V.B.
abv: 14.2% **Price:** $190



94 Recanati 2011 Reserve David Vineyard Cabernet Sauvignon (Galilee). Inky red-violet to the eye, this wine has an intense nose of blackberry, toast and chocolate. Tannins are strong yet well matched by rich flavors of strawberry, raspberry, cranberry, smoke, orange zest and violet. It is full-figured on the palate, with a smooth yet zesty finish. Kosher. Palm Bay International. ***Cellar Selection***. —M.D.
abv: 14% **Price:** $25



94 Three Sticks 2012 Durell Vineyard Pinot Noir (Sonoma Coast). Succulent and juicy in velvety waves of black-cherry cola, this is a delicious expression of Durell, with intriguing teases of truffle, black tea and forest floor. Concentrated and full bodied, it offers additional seasonings of cinnamon and black pepper, which persist through a long finish. Enjoyable now, this wine is structured to cellar through 2020. ***Editors' Choice***. —V.B.
abv: 14.7% **Price:** $65



94 Williams Selyem 2013 Terra de Promissio Vineyard Pinot Noir (Sonoma Coast). The winery's third vintage from this cooler-climate vineyard offers a mix of bright red cherry, wild, dried herb, rose and anise aromas rising to the fore. Lingering acidity keeps the firm tannins at bay—the two opposites finding a peaceful balance, allowing a freshness of citrus to succulently creep in on the finish. —V.B.
abv: 14.2% **Price:** $58



94 Wrights Station 2012 Far Away Block Pinot Noir (Santa Cruz Mountains). There are elements of a restrained ripeness to the nose of this wine: Kalamata olive, pressed cranberrry and herbs, along with slightly sweet figs and plums. It's quite easy to drink yet rather intriguing with strawberry-raspberry juice and crushed herb notes of oregano and marjoram. —M.K.
abv: 14.2% **Price:** $44



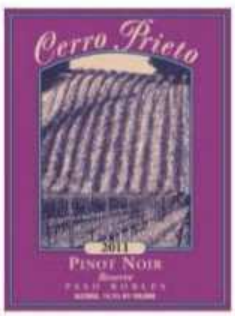
93 B Cellars 2012 Ehrlich Vineyard Cabernet Sauvignon (Oakville). This richly concentrated, vineyard-designated wine is undeniably in balance. It has a cavern of blackberry and jammy cherry at its core, which simultaneously buzzes in minerality before finishing in a dusting of cocoa and black pepper. The tannins are fine and integrated, providing a generosity of texture that should mellow over time. Cellar through 2027. ***Cellar Selection***. —V.B.
abv: 14.9% **Price:** $115



93 Castello di Verrazzano 2011 Riserva (Chianti Classico). This full-bodied blend of Sangiovese and 5% Canaiolo opens with heady scents of iris, violet, dark berry and a note of pipe tobacco. The firm, savory palate doles out ripe black cherry, licorice, ground black pepper and clove while assertive but well-integrated tannins provide support. Drink 2016–2021. Palm Bay International. —K.O.
abv: 14.5% **Price:** $40



93 Volpaia 2012 Riserva (Chianti Classico). Fragrant blue flower, plum, cake spice and a whiff of leather are some of the aromas you'll find on this stunning wine. Made with organically farmed Sangiovese, the juicy, delicious palate doles out ripe black cherry, fleshy blackberry, white pepper, licorice and grilled herb. It's open and well balanced, with firm, polished tannins. Drink through 2020. Wilson Daniels Ltd. —K.O.
abv: 13.5% **Price:** $32



93 Cerro Prieto 2011 Reserve Pinot Noir (Paso Robles). This wine possesses a dense core of concentrated raspberry fruit on the nose, but not in a jammy way, further entertained by fluffier rose petals, cherry blossoms and a drizzle of vanilla syrup. The high-toned, vibrant palate is also rich in restrained sour raspberry fruit, spiced with a clove cream, making the mouth sing. —M.K.
abv: 14.5% **Price:** $42



93 Doubleback 2012 Cabernet Sauvignon (Walla Walla Valley). This is a compelling wine with aromas of coffee, dried herbs, cherry and barrel spices. It wins over on finesse rather than power but shows more than ample amounts of both. There's enough structure that it will benefit from some time in the cellar. It will be best from 2019—2027. ***Cellar Selection***. —S.S.
abv: 14.4% **Price:** $99



93 Hess Collection 2012 Cabernet Sauvignon (Mount Veeder). With 20% Malbec, this wine is layered in refined complexity, swaying from juicy blueberry to herbaceous cherry and currant. Restrained in oak, with the slightest notion of vanilla on the palate, it finishes in mouthwatering dark chocolate—the tannins firm and structured. —V.B.
abv: 14.6% **Price:** $60



93 Jerusalem Wineries 2013 3400 Premium Shiraz (Judean Hills). Aromas of blueberry and clove, with a soft hint of cinnamon set the scene for flavors of blackberry, anise, black pepper, vanilla and white chocolate. A grid of smooth tannins makes way for a finish dotted by flavors of dark berry, spice, and cranberry sauce. Kosher. Allied Importers, USA, LTD. —M.D.
abv: 13% **Price:** $17



93 Recanati 2014 Shiraz (Galilee). Deep red violet in color, this wine has a bouquet of blueberries and mountainside herbs. It is fresh on the palate, with soft tannins dominated by flavors of black cherry, strawberry, cranberry, thyme and orange zest. There is a nice play of berries and roasting herbs lingering on the soft finish. Kosher. Palm Bay International. ***Editors' Choice***. —M.D.
abv: 14% **Price:** $17



93 Sculpterra 2011 Bentley Ironworks Cabernet Sauvignon (Paso Robles). This upper-end bottling from the metalworks-minded winery shows black plum, black loam and charred pasilla chile on the nose. The palate is soft and lush, with a proper tannic presentation for the grape, showing more black cherry and a pinch of dill flavors. —M.K.
abv: 13.6% **Price:** $60



93 Trerose 2012 Santa Caterina (Vino Nobile di Montepulciano). Lovely aromas of plum, crushed violet, iris and cake spice mingle in the glass. The delicious, smooth palate doles out layers of ripe black cherry, blackberry, white pepper and cinnamon alongside velvety tannins. It's already tempting but will age well for a decade or more. Drink 2017–2027. Palm Bay International. ***Cellar Selection***. —K.O.
abv: 13.5% **Price:** $40



92 Brecon Estate 2013 Mourvèdre (Paso Robles). Welsh winemaker Damian Grindley delivers aromas of concentrated vanilla, bacon, black cherry compote, fig jam and barrel smoke in this wine from his west Paso estate. Loamy, earthy flavors evolve on the palate into elderberry fruit and leather, with a distinct minty sensation emerging on the finish, leaving the lips alive. —M.K.
abv: 14.5% **Price:** $39



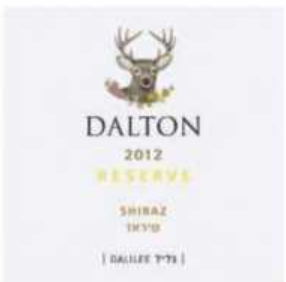
92 Castello di Monsanto 2012 50th Harvest Riserva (Chianti Classico). Fragrant and elegantly structured, this blend of Sangiovese and 10% Canaiolo and Colorino opens with lovely aromas of pressed violet, iris, perfumed berry and baking spice. On the palate, notes of white pepper, toast, espresso and anise accent the black cherry core. Tightly knit but polished tannins give it a firm finish. Drink 2016–2022. MW Imports. —K.O.
abv: 14% **Price:** $25



92 Concannon 2013 Reserve Chardonnay (Livermore Valley). This gorgeous, bold, almost thick-textured wine also brings finesse and a lingering finish. The aroma is smoky, toasty and earthy, then the desirably decadent flavors and creamy texture hit the mark, immediately filling the mouth with ripe pear, fig, toasted almond and grilled baguette impressions. ***Editors' Choice***. —J.G.
abv: 14.5% **Price:** $27



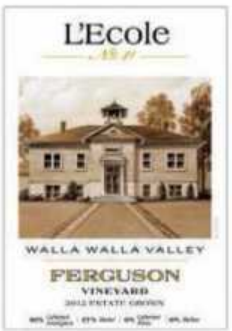
92 Dalton 2012 Reserve Cabernet Sauvignon (Galilee). Red violet in color, this wine offers a bouquet of black cherry, raspberry, apple peel and nutmeg. There are flavors of black cherry, eucalyptus, flint and black tea, with a touch of tart cherry. Strong but not overpowering tannins remain on the palate, along with flavors of mint and fresh berries. Kosher. Allied Importers, USA, LTD. —M.D.
abv: 14% **Price:** $32



92 Dalton 2012 Reserve Shiraz (Galilee). Inky violet in color, this wine has a bouquet of blueberry, vanilla and nutmeg. At first sip, coolness makes its presence known, but flavors of blueberry, cherry, white chocolate and orange rind ultimately dominate notes of eucalyptus. The cherry-chocolate finish is awash in velvety tannins. Kosher. Allied Importers, USA, LTD. —M.D.
abv: 14% **Price:** $28



92 Jerusalem Wineries 2013 3400 Premium Cabernet Sauvignon (Judean Hills). Deep ruby in color, this wine has a nose of black cherry and green bell pepper. The well-balanced flavor profile features notes of cherry, strawberry, smoked meat, Mediterranean herbs and eucalyptus. A network of generous tannins supports a persistent sensation of brightness on the side palate and smoky notes across the center of the tongue. Kosher. Allied Importers, USA, LTD. ***Editors' Choice***. —M.D.
abv: 13.5% **Price:** $17



92 L'Ecole No. 41 2012 Ferguson Vineyard Estate Grown Red (Walla Walla Valley). This is the second vintage of this wine from the winery's young estate property. A blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec, it's locked up at present with aromas of coffee, graphite, cherry, barrel spices and licorice. The dark chocolate and cherry flavors are tightly coiled and the lightly grippy tannins are wound up. There's lot of promise there but it needs time to be realized. It will be best after 2021. ***Cellar Selection***. —S.S.
abv: 14.5% **Price:** $60



92 Levo 2012 Ransom (Santa Barbara County). Fresh-pressed blueberries, bacon, graphite and the slightest hint of dried oregano appear on the nose of this blend of 75% Grenache and 25% Syrah by 25-year-old Idaho native Bret Urness. It's soft and refreshing on the palate, with cola, Bing cherries and dried rose petals getting a minty lift from tarragon flavors. —M.K.
abv: 14.8% **Price:** $36



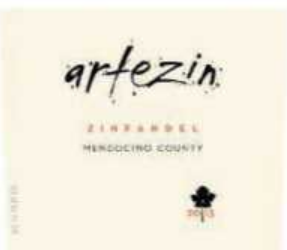
92 Marchesi Antinori 2012 Riserva (Chianti Classico). A blend of 90% Sangiovese and 10% Cabernet Sauvignon, this has enticing scents of fragrant blue flower, wild berry, anise and a whiff of exotic spice. The palate boasts structure and finesse, offering black cherry, cinnamon, white pepper and a hint of tobacco backed up by lithe tannins and bright acidity. Ste. Michelle Wine Estates. —K.O.
abv: 13.5% **Price:** $45



92 Vatan 2012 Toro. Dense, dark, smoky, oaky aromas come with welcome nuances of licorice and graphite along with bold blackberry scents. This feels flush, layered and strong. Flavors of baking spices, blackberry, chocolate and char finish peppery, toasty, tannic and with plenty of blackfruit power. Drink through 2022. Jorge Ordoñez Selections. —M.S.
abv: 14% **Price:** $45



91 Archival 2013 Farina Vineyard Chardonnay (Sonoma Mountain). Voluptuously exotic in Asian pear and honeyed hazelnut on the nose, this savory and ultimately lean wine is balanced and elegant, with a richness of texture and juicy mouthfeel on the midpalate and finish. Made in small quantities, it has a lovely label and is well worth looking out for. ***Editors' Choice***. —V.B.
abv: 14.2% **Price:** $32



91 Artezin 2013 Zinfandel (Mendocino County). A well-made and full-bodied wine, this has generous helpings of succulent blackberry and boysenberry flavors, with a firm texture of tannins and acidity to balance out all that richness. It smells fresh and fruity, tastes juicy and crisp, and seems to gain depth and interest with repeated sips. The blend includes 10% Petite Sirah and 5% Carignan. ***Editors' Choice***. —J.G.
abv: 14.7% **Price:** $18



91 Black Stallion 2012 Limited Release Merlot (Napa Valley). Smooth and round, this is a well-structured wine, amply blessed in black cherry, plum and spicy cinnamon. Made in small quantities, it does the variety justice and is fully ready for the table. —V.B.

abv: 14.5% **Price:** $40



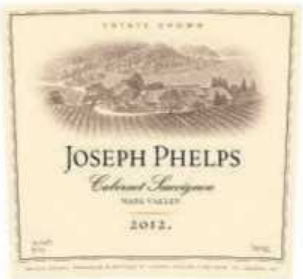
91 Volpaia 2013 Chianti Classico. A delicious expression of 90% Sangiovese and 10% Merlot, this opens with enticing aromas of fragrant purple flower, ripe red berry and sweet baking spice. The silky, vibrant palate doles out juicy wild cherry, black raspberry, clove and licorice while sleek tannins and bright acidity provide the framework. A tobacco note signals the close. Drink through 2018. Wilson Daniels Ltd. ***Editors' Choice***. —K.O.

abv: 13% **Price:** $21



91 Foundry Vineyards 2012 Sangiovese (Walla Walla Valley). Varietal bottlings of Sangiovese are an extreme rarity in this appellation, yet this wine makes its case for more. It shows aromas of herbs, cigar box, mocha, plum and raspberry jam. Flavors convey purity and concentration, with the tannins providing a lightly chalky feel. —S.S.

abv: 14.9% **Price:** $25



91 Joseph Phelps 2012 Estate Grown Cabernet Sauvignon (Napa Valley). Rich and concentrated in red cherry, cigar and plum, this demurely approachable and enjoyable wine has the legs to age. Structured and tightly drawn, it holds a tannic overbite that eases in the glass. Cellar through 2017. ***Cellar Selection***. —V.B.

abv: 14.5% **Price:** $70



91 Marchesi Antinori 2012 Villa Antinori Riserva (Chianti Classico). Made with Sangiovese and 10% Cabernet Sauvignon, this opens with aromas of red berry, plum, violet and whiff of cedar. The elegantly structured, savory palate delivers juicy black cherry, clove, ground pepper and grilled herb alongside fine-grained tannins and fresh acidity. It's well balanced and already accessible. Ste. Michelle Wine Estates. —K.O.

abv: 13.5% **Price:** $35



91 Marqués de Cáceres 2008 Gran Reserva (Rioja). Cool, subtle aromas of cola, rooty black cherry and blackberry precede a flush, racy, tannic palate. Toasted, roasted blackberry flavors come with accents of coconut and peppery spice, while coconutty oak returns on the finish. Drink through 2022. Vineyard Brands. —M.S.

abv: 13.5% **Price:** $35



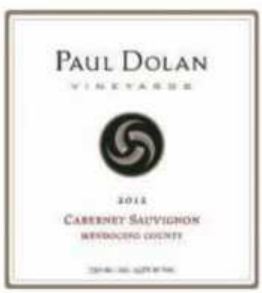
91 Nine Hats 2012 Red Wine (Columbia Valley). Cabernet Sauvignon and Merlot make up the majority of this wine, which comes from The Benches and Weinbau vineyards. The dark brewed-coffee, herb, milk chocolate and cherry aromas, with rich, full-bodied flavors, provide plenty of allure and value. ***Editors' Choice***. —S.S.

abv: 14.9% **Price:** $25



91 Omaka Springs 2014 Estate Grown Sauvignon Blanc (Marlborough). Hints of struck flint and white currant lead the way, followed by herbal, currant-like flavors and notes of fresh fig. This is medium-bodied, but with hints of creaminess to its texture and a long, wet-stone finish. EcoValley. ***Editors' Choice***. —J.C.

abv: 12.5% **Price:** $20



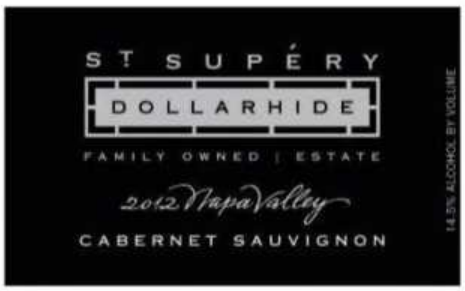
91 Paul Dolan 2012 Cabernet Sauvignon (Mendocino County). This is serious and concentrated, probably built to age a few more years before its peak. It smells soaked with black cherry and black currant aromas, tastes deep, ripe and compelling, and feels full bodied and firmly tannic. The flavors are powerful enough to match the big texture, so it should improve through 2020. ***Editors' Choice***. —J.G.

abv: 13.5% **Price:** $25



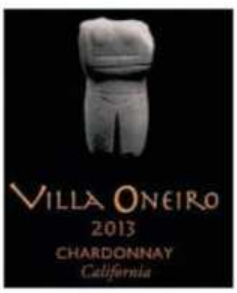
91 Rocca delle Macie 2012 Famiglia Zingarelli Riserva (Chianti Classico). A blend of Sangiovese, with 10% Cabernet Sauvignon and Merlot, this offers aromas of ripe blackberry, baking spice, toasted oak and a balsamic note. The round, savory palate offers black cherry, ground pepper, anise, espresso and tobacco alongside polished tannins. Palm Bay International. —K.O.

abv: 14% **Price:** $26



91 St. Supéry 2012 Dollarhide Estate Cabernet Sauvignon (Napa Valley). Velvety smooth, this estate-driven wine is soft, with a backbone of integrated oak, seasoned in pleasing handfuls of clove and black cherry. Juicy on the palate, and well structured, it finishes brisk in acidity and a note of mocha. —V.B.

abv: 14.5% **Price:** $100



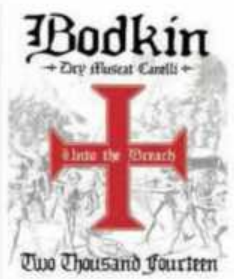
91 Villa Oneiro 2013 Chardonnay (California). Grown in a vineyard atop the Palos Verdes peninsula on the Los Angeles coastline, this wine offers intriguing and focused aromas of lemon pith, hard apple candies and lime drizzled on white peach. The high-acid palate shows lots more fresh and bright lime elements, with a touch of honey rounding it out. The finishing zing goes on and on. —M.K.

abv: 14.8% **Price:** $38



90 Black Stallion 2013 Limited Release Chardonnay (Napa Valley). Young and still intensely oaked, this wine holds undeniable promise in its fleshy, viscous and smooth layers of stone fruit and guava—an untrammeled expression of the Napa Valley's ability for generosity and structure. The finish is bittersweet in Meyer lemon. —V.B.

abv: 14.4% **Price:** $35



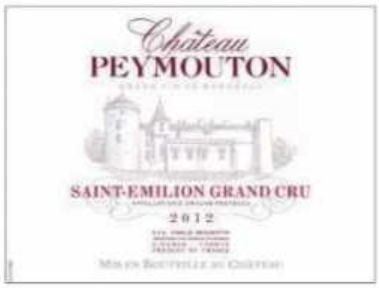
90 Bodkin 2014 Unto the Breach Dry Muscat Canelli (Lake County). This delicious spicy white has an almost Latin flair. It smells like mango and cilantro, tastes crisp and peachy, and finishes with a sensation of mild chili peppers. It's fun to encounter something so arresting and unusual to drink. ***Editors' Choice***. —J.G.

abv: 13.9% **Price:** $19



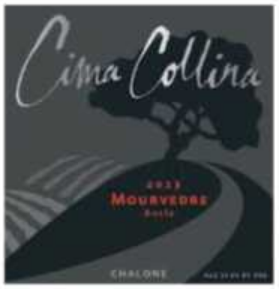
90 Château Lestage Simon 2012 Haut-Médoc. This is a solid wine, with complex tannins that sit over the ripe plum and berry-fruit tones. It is balanced, yet still young showing the wood aging as well as considerable juicy acidity. This wine, with its structure, needs to age. Drink from 2018. Advantage International. —R.V.

abv: 13.5% **Price:** $30



90 Château Peymouton 2012 Saint-Émilion. In this smooth and rich wine, tannins glide across the palate leaving ripe fruit in their wake. It is concentrated, full of berry fruits and juicy black currants. Full and fruity, this delicious wine will develop quickly. Drink from 2017. Advantage International. —R.V.

abv: 13.5% **Price:** $36



90 Cima Collina 2013 Antle Mourvedre (Chalone). Pressed blackberries, bubbling cola, and violet-lilac extract shows brilliantly on the nose of this wine by Annette Hoff Danzer, one of Monterey's few women winemakers. The purple flowers concentrate on the front of the palate, followed by a dark, tannic rush of espresso, dark chocolate and black pepper. —M.K.

abv: 14.6% **Price:** $30



90 Double Canyon 2013 Cabernet Sauvignon (Horse Heaven Hills). This wine still appears to be in its shell, with aromas of plum, black fruit, spearmint and herb, along with a distinct green tinge that becomes more prominent over time. There's plushness to the fruit and herb flavors while it retains well-balanced acidity. —S.S.

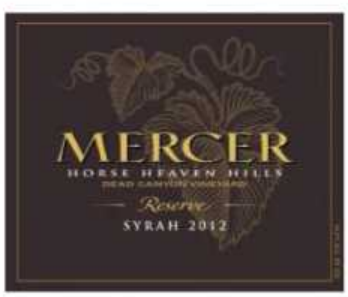
abv: 13.7% **Price:** $25



90 Dry Creek Vineyard 2013 Heritage Vines Zinfandel (Sonoma County). A layered and spicy offering, this is mostly Zinfandel, with smaller amounts of Petite Sirah, Primitivo and Carignan. Soft and inviting, it opens with smoky notes of blackberry cobbler and black cherry. Elegant on the palate, with a balance of power, it finishes in black licorice and cardamom. ***Editors' Choice***. —V.B.
abv: 14.5% **Price:** $20



90 Frog's Leap 2014 Sauvignon Blanc (Rutherford). Made from organically grown, dry-farmed vineyards and fermented entirely in stainless steel, this refreshingly dry and low-alcohol white offers flavors of peach and grapefruit pith around electrified acidity. It tastes fresh, fruity and completely on edge—throw a bottle in your beach bag or picnic basket. —V.B.
abv: 12.1% **Price:** $22



90 Mercer 2012 Reserve Dead Canyon Vineyard Syrah (Horse Heaven Hills). This is an aromatically pleasing, fruit-forward wine, with notes of raspberry, spice and plum. The palate is supple in feel, with the fruit and oak flavors shining through. —S.S.
abv: 14.5% **Price:** $42



90 Seven Falls 2012 Cabernet Sauvignon (Wahluke Slope). This wine has immediate appeal showing aromas of milk chocolate, cherry and dried herbs. The flavors are plump and rich in feel yet backed by soft tannins. —S.S.
abv: 14.5% **Price:** $20



90 St. Supéry 2012 Estate Merlot (Rutherford). Licorice and black plum notes give this wine a sultry edge, layered around generous tannin and leathery tobacco. Soft toward the finish, it provides a polished note of red currant and raspberry midway through, lifting much of the weight off the tongue. Cellar through 2020. ***Cellar Selection***. —V.B.
abv: 14.5% **Price:** $50



90 Swanson 2014 Pinot Grigio (Sonoma Mountain). Having spent no time in oak, this crisp, clean white is resplendent in lemon curd and vanilla, joined midway by additional layers of just-picked peach. Medium bodied, with the right texture to hold up to a range of spicy foods, it offers a vibrantly lively finish. ***Editors' Choice***. —V.B.
abv: 13.6% **Price:** $22



90 Trefethen 2012 Merlot (Oak Knoll). Incorporating a small amount of Malbec, Cabernet Franc and Cabernet Sauvignon, this is a floral Merlot, with notes of violet counterpointed by barbecue smokiness and earth. Big, rich tannins are dry and robust, veering on full bodied, before the acidity in the wine pulls things back into balance. —V.B.
abv: 14.1% **Price:** $40



89 Barker's Marque 2014 Three Brooms Single Vineyard Certified Sustainable Sauvignon Blanc (Marlborough). This is clearly labeled as "Certified Sustainable," although, to be fair, a lot of other New Zealand wines are also sustainably produced. Once past the labeling, it's a light- to medium-bodied wine, with slightly vegetal notes of nettles and garden peas that add nuance to refreshing citrus flavors. International Vines, Inc. —J.C.
abv: 13% **Price:** $17



89 Borgo Scopeto 2011 Misciano Riserva (Chianti Classico). Delicate but pretty aromas of violet, dark berry, brown spice and a whiff of sun-baked earth emerge in the glass. The firm, forward palate doles out ripe black cherry, licorice, mint, clove and tobacco alongside tightly knit but refined tannins. Vineyard Brands. —K.O.
abv: 13% **Price:** $35



89 Borgo Scopeto 2013 Chianti Classico. This 90% Sangiovese, 5% Merlot and 5% Colorino blend opens with aromas that recall forest floor, dark berry and a whiff of toast. On the palate, notes of ground pepper, anise and cocoa accent a core of black cherry while firm, fine-grained tannins provide support. Drink through 2017. Vineyard Brands. —K.O.

abv: 13% **Price:** $20



89 Paco & Lola 2013 Albariño (Rías Baixas). Dusty peach and apple aromas fold in stony mineral notes as well as leesy scents. This feels solid, properly acidic and a bit pulpy. Flavors of apple cider and peach pit finish with citrusy acidity. Dreyfus, Ashby & Co. —M.S.

abv: 12.5% **Price:** $22



88 Swanson 2011 Merlot (Napa Valley). Bright and brooding, this lightly-textured, medium-bodied wine offers smoke, leather, blackberry and baked plum. There's an underlying richness akin to decadent crème anglaise, with a finish of clove and coffee. —V.B.

abv: 14.6% **Price:** $38



87 Bodegas San Valero 2012 Particular Old Vine Garnacha (Cariñena). Aromas of exotic spices, licorice gumdrop, leather and raspberry announce a full-bodied palate. Saucy plum, oak and mustard-like flavors finish with a dash of cumin and a solid, grabby texture. Multiple U.S. importers. —M.S.

abv: 14% **Price:** $14



87 Kirkland Signature 2013 Signature Series Merlot (Oakville). Cherry, raspberry and vanilla combine for an inviting mix of ripeness and sweet bouquet. A fruity component also sits nicely atop this structured wine marked by soft, fine tannins. The finish is robust in black pepper and clove. —V.B.

abv: 14.5% **Price:** $15

BEST BUYS



90 Castello Vicchiomaggio 2013 San Jacopo (Chianti Classico). Bright and fresh, this enjoyable blend of Sangiovese, 5% Canaiolo and 5% Colorino doles out juicy wild cherry, fresh raspberry, blue flower and baking spice. It's easy drinking and well balanced thanks to sleek tannins and vibrant acidity. Drink through 2016. FX Magner Selection. ***Best Buy***. —K.O.

abv: 13% **Price:** $15

BEST BUYS



90 Dalton 2014 D Unoaked Pinot Gris (Galilee). This pale straw-colored wine has a bouquet of melon and nutmeg. Flavors of pear, peach, apple, lemon curd and soft spice mingle on the palate into the smooth, lemon-tart finish. Kosher. Allied Importers, USA, LTD. ***Best Buy***. —M.D.

abv: 12.5% **Price:** $15



90 Gnarly Head 2013 Old Vine Zinfandel (Lodi). If there were such a thing as smoked blackberries, this tasty wine would resemble a light version of that. It's gushing with fresh-crushed cherry and berry flavors, great acidity and firm tannins, while accents of wood smoke and dried meat peek through, adding complexity. It's not sweet, it's not over-oaked, it's not too full bodied—it's just well-balanced and delicious. ***Best Buy***. —J.G.

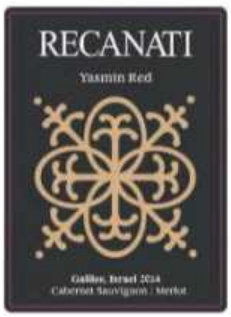
abv: 14.5% **Price:** $12



90 Lamoreaux Landing 2013 Unoaked Chardonnay (Finger Lakes). Pretty white floral and peach notes perfume this fresh, fruity unoaked Chardonnay. While lush and rounded on the palate, it balances bright honeydew and yellow cherry flavors against a backdrop of crisp acidity. ***Best Buy***. —A.I.

abv: 12.9% **Price:** $15

BEST BUYS



90 Recanati 2014 Yasmin Red (Galilee). Aromas of black cherry, raspberry, flint, smoke and violet prep the palate for flavors of raspberry, black cherry, smoked meat, chocolate and black pepper. There is an interesting interplay of fruit flavors and savory notes of herb-rubbed meat. A web of soft tannins plays across the palate through a finish that has flavors of smoke and yellow cherry. Kosher. Palm Bay International. ***Best Buy***. —M.D.
abv: 14% **Price:** $12



90 Rocca delle Macìe 2013 Famiglia Zingarelli (Chianti Classico). Tilled soil, ripe plum, blue iris and a whiff of spice come together on the nose. The vibrant, juicy palate offers ripe wild cherry, crushed raspberry, mocha and clove alongside fine-grained tannins. Drink through 2018. Palm Bay International. ***Best Buy***. —K.O.
abv: 13.5% **Price:** $15



89 Clayhouse 2013 Red Cedar Vineyard Cabernet Sauvignon (Paso Robles). An extremely good deal, this wine will keep both neophytes and experts entertained, with aromas of black-plum jam, dark strawberries and graphite on the lively nose. The palate brings pungent blueberry and black cherry, along with crushed black-lava rocks and pencil shavings right down the middle. ***Best Buy***. —M.K.
abv: 13.5% **Price:** $14

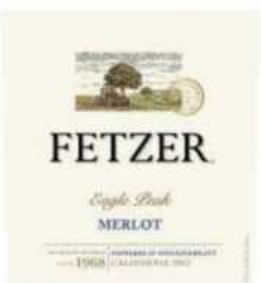
BEST BUYS



89 Parducci 2013 Small Lot Blend Chardonnay (Mendocino County). This nicely balanced wine was made partly in barrels and partly in stainless steel. It smells like vanilla, cream and chamomile, and tastes as crisp and juicy as fresh-cut apples. Layers of flavor unfold with each successive sip, resembling nutmeg, pear and fig. The texture stays smooth and rich but with lively acidity underneath. ***Best Buy***. —J.G.
abv: 13.5% **Price:** $13



88 Columbia Crest 2012 Grand Estates Red Blend (Columbia Valley). This wine is 57% Syrah, 25% Cabernet Sauvignon, 9% Viognier, 6% Merlot and 3% other varieties. The Viognier gives the aromas and deftly styled flavors, with notes of orange peel and flowers. The Syrah lends blueberries and gaminess, with herb and chocolate notes coming from Cabernet. ***Best Buy***. —S.S.
abv: 13.5% **Price:** $12

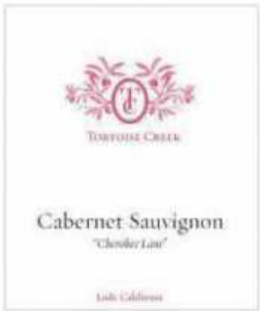


88 Fetzer 2012 Eagle Peak Merlot (California). Sweet oak aromas, ripe fruit flavors and a firm texture make a complete and enjoyable package in this full-bodied wine. It has a toasted oak flavor, tasty plum and cinnamon nuances, good acidity and supportive tannins. ***Best Buy***. —J.G.
abv: 13.5% **Price:** $10

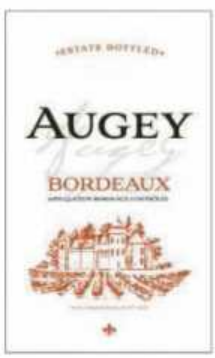
BEST BUYS



87 Dominios de Castilla 2014 Verdejo (Rueda). Tropical fruit, melon and apple aromas are lightly briny and solid. The palate on this everyday white is lively and fresh, with jumpy acidity. Flavors of nectarine, mango, apple and lime stay fruity and clean across the finish. Winesellers, Ltd. ***Best Buy***. —M.S.
abv: 12.5% **Price:** $11



87 Tortoise Creek 2012 Cherokee Lane Cabernet Sauvignon (Lodi). Generous flavors with a full body add up to a very likable, mouthfilling wine that will love a juicy steak or grilled lamb chop. Almost-sweet spices like vanilla and nutmeg come out in the aroma and persist through the fresh black cherry flavors and finish. ***Best Buy***. —J.G.
abv: 13.5% **Price:** $12



85 Cave de Rauzan 2014 Augey (Bordeaux). Bright, lightly-smoked red currant and berry fruits dominate this juicy, fresh wine. A plum-skin texture leads on to some firm tannins. The aftertaste is fruity and light. Prestige Wine & Spirits Group. —R.V.
abv: 12% **Price:** $10

BEST BUYS



85 Kirkland Signature 2013 Merlot (Columbia Valley). Aromas of mocha, tire rubber, herbs and blue fruit aren't entirely in sync. They lead to a palate with soft, fleshy fruit flavors and a light structure trying to hold it all together. ***Best Buy***. —S.S.
abv: 14.5% **Price:** $9

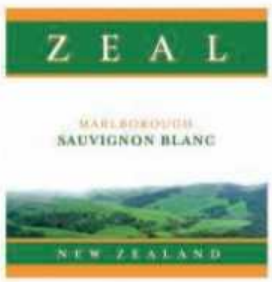


85 Sorelli 2011 Riserva (Chianti). Aromas of dark-skinned berry, iris and cellar floor lead the nose. On the one-dimensional palate, a note of bitter sage accents dried black cherry. Drink soon. Carriage House Imports. ***Best Buy***. —K.O.
abv: 12.5% **Price:** $10



85 Sorelli 2013 Chianti. This informal red opens with aromas of red berry and a whiff of cellar floor. The simple palate offers black cherry and orange peel alongside zesty acidity and dusty tannins. It's made to be drunk young so enjoy soon. Carriage House Imports. ***Best Buy***. —K.O.
abv: 12% **Price:** $8

BEST BUYS



85 Zeal 2014 Sauvignon Blanc (Marlborough). For the price, this delivers exactly what you should expect: clean winemaking; varietally true aromas and flavors of white grapefruit, nectarine and tomato leaf; and a clean, refreshing finish. Prestige Wine & Spirits Group. ***Best Buy***. —J.C.
abv: 12.5% **Price:** $10

SPIRITS



93 Pitu Vitoriosa Cachaça (Brazil; Winebow, New York, NY). Aged for a whopping five years in French oak barrels and packaged in a hefty, pear-shaped bottle, this clearly is meant as a premium offering. The amber spirit smells enticingly sweet, evoking vanilla, brown sugar and even traces of cola with orange peel. On the palate, it's smooth and silky, with big, dark flavors: allspice, toffee, dark honey, toasted coconut, espresso and oak. Add an ice cube and a twist of orange peel for pleasant sipping.
abv: 40% **Price:** $125

CORRECTION

On page 103 of the August 2015 issue, we incorrectly listed a brand name as Carhartt Cellars instead of Carhartt Vineyard. The correct price of the wine is $33.

smacking finish. Terry Theise Estate Selections. —A.K.
abv: 12.5% **Price:** $23

92 Ebner-Ebenauer 2014 Hermanschachern Grüner Veltliner (Weinviertel). Pear drop aromas still dominate on the nose but yeasty spice breaks through. The palate is a similar mix of savory yeast and herbal flavors with the freshness of crunchy, green pear. This is inviting, savory and refreshing. The pepperiness of Grüner which is so often absent is abundant here. A wine with real personality and verve. Winemonger. ***Editors' Choice***. —A.K.
abv: 12.5% **Price:** $25

92 Ebner-Ebenauer 2014 Sauberg Grüner Veltliner (Weinviertel). Notes of green apple cores; rich, savory yeast and peppery, pungent herbs characterize nose and palate. There is verve here and tons of flavor, the crispness of the vintage is beautifully countered by rounded yeastiness—but that backbone of structure and acidity shines and guarantees a long life for this wine—even though it will be difficult not to drink it now. Winemonger. —A.K.
abv: 13% **Price:** $30

92 F X Pichler 2014 Loibner Frauenweingarten Grüner Veltliner Federspiel (Wachau). Golden Delicious apples and yellow Mirabelle plums vie for attention on the nose of this focused, citrus-fresh Grüner. This is mineral and nervy, zesty and taut and very streamlined. While there is fine spritz, it is serious and sleek with complex yeasty notes woven in. Weygandt-Metzler. —A.K.
abv: 12% **Price:** $36

92 F X Pichler 2014 Loibner Klostersatz Grüner Veltliner Federspiel (Wachau). If you could get an essence of grapefruit peel with edges of savory herbs and tingling white pepper, this wine would be it. This is wonderfully bracing and fresh yet concentrated, so there is tone and muscle but slenderness, too. Totally sleek and exhilarating now, will open up through 2019. Weygandt-Metzler. —A.K.
abv: 12% **Price:** $37

92 Hirsch 2014 Heiligenstein Grüner Veltliner (Kamptal). Flinty overtones signal the freshness of the wine which has yet to show its true colors. But the tight, taught, focused and zesty palate promises lots of refreshment. There is a generosity here between zest and pepper, with concentrated pear and citrus. Superclean finish. Skurnik Wines, Inc. —A.K.
abv: 12% **Price:** $NA

92 Markus Huber 2014 Obere Steigen Grüner Veltliner (Traisental). A heady, minty nose is joined by fuller fruit of green and yellow pear. On the palate, highlights of pepper appear amidst lemon and grapefruit peel. This is sleek and slender, with wonderfully zesty concentration and brisk

freshness. Take your time drinking this, there is a lot going on. Broadbent Selections, Inc. —A.K.
abv: 12.5% **Price:** $19

92 Türk 2014 Kremser Weinberge Grüner Veltliner (Kremstal). The nose is still unwilling to yield much. This is tightly closed, but the palate shows what lies in store: wonderful grapefruit peel and enticing, herbal pepperiness. This is very sleek and zesty, concentrated and utterly refreshing with a delicious lick of lemon on the finish. Niche Import Company. —A.K.
abv: 12% **Price:** $16

92 Weixelbaum 2014 Stephanus Grüner Veltliner (Kamptal). Riper aspects of Mirabelle plum join the aromatic spectrum dominated by bracing citrus zest. Grapefruit and lemon echo along the palate and surpass themselves in a tight, bracing and concentrated finish. Slender but ultratoned. H. Mercer Wine & Spirit Imports. —A.K.
abv: 12.5% **Price:** $14

92 Weixelbaum 2014 Wechselberg Reserve Grüner Veltliner (Kamptal). Concentrated grapefruit zest and lemon peel with undertones of peppery herbs on a very concentrated, sleek palate. The pepperiness and zest reverberates for an immensely refreshing quaff. There is poise, concentration and a long, clean finish. H.Mercer Wine & Spirit Imports. —A.K.
abv: 13% **Price:** $17

91 Aigner 2014 Sandgrube Grüner Veltliner (Kremstal). An intriguing nose displays rustic earthiness, damp soil and ripe notes of banana and pineapple. The palate continues this incongruous yet delicious theme and impresses with a slender but concentrated body and toothsome texture. What a beauty. Weygandt-Metzler. —A.K.
abv: 12.5% **Price:** $17

91 Anton Bauer 2014 Gmörk Grüner Veltliner (Wagram). A subtle nose of lemon leads to a chorus of zesty, citrusy freshness: rind of lemon, grapefruit and mandarin make for a streamlined, concentrated and incredibly refreshing palate with a tangy moreishness. The purity of this wine shines. This is lovely now but will develop through 2020. Select Wines Inc. —A.K.
abv: 12% **Price:** $15

91 Ebner-Ebenauer 2014 Birthal Grüner Veltliner (Weinviertel). Pear sorbet and fresh grapefruit on the nose segue into a very peppery palate that alternates between pungency and subtlety—yeasty overtones swish that pepper around sinuous citrus zest flavors and finish with a concentrated earthiness. This is textbook Grüner from a rising star. Winemonger. ***Editors' Choice***. —A.K.
abv: 12.5% **Price:** $20

91 Fischer 2014 Ried Steiger Grüner Veltliner (Wachau). Aromas of citrus, white pepper and fern are contained in a tight, streamlined, linear package chock full of zestiness. Sprays of that wonderful white pepper are everywhere. Very lively and taut and all the more refreshing for it. T. Edward Wines Ltd. —A.K.
abv: 12.5% **Price:** $18

91 Forstreiter 2014 Alte Reben Reserve Grüner Veltliner (Kremstal). Ripe and appetizing aromas of juicy yellow pear with tropical overtones of passion fruit are tempered by zesty citrus freshness. This makes for an exciting contrast enhanced by the superspicy notes of yeast and herbs on the slender palate which fizzes with lively spritz. Taut but fruity and very refreshing. Frederick Wildman & Sons, Ltd. —A.K.
abv: 13.5% **Price:** $20

91 Forstreiter 2014 Kremser Kogl Grüner Veltliner (Kremstal). A still tightly closed nose presently reveals little more than a marriage of lemon and grapefruit zest on a springy, lively, concentrated palate that just tingles with citrus freshness. The finish is razor-sharp and whistle clean. Not for the faint-hearted but all the more fun for acid-junkies. Frederick Wildman & Sons, Ltd. —A.K.
abv: 12.5% **Price:** $14

91 Hermann Moser 2014 Karmeliterberg Grüner Veltliner (Kremstal). It is always intriguing when a very light-bodied wine has lots of depth and flavor. There is an abundance of citrus peel freshness, especially grapefruit, with more subtle, almost salty notes of spice that make you want to keep sipping. This offers wonderful verve and refreshment. Boutique Wine Collection. —A.K.
abv: 12.5% **Price:** $16

91 Josef Ehmoser 2014 Hohenberg Grüner Veltliner (Wagram). Subtle hints of green pear meet yeasty pepperiness head-on. The palate is focused and concentrated and has a spine that tingles with crisp acidity and more pepper. This is inviting, moreish and very drinkable despite its comparative seriousness. Pepper and zest linger. David Bowler Wine. —A.K.
abv: 13% **Price:** $25

91 Nastl 2014 Kittmannsberg Grüner Veltliner (Kamptal). Zesty green citrus with lifted notes of Conference pear strike out for a fruity opening. The palate follows up with concentrated spiciness and even more grapefruit zest. This is lively, taut, slender, refreshing and full of tension, with an appetizing edge of pepper. Wine Without Borders. —A.K.
abv: 12.5% **Price:** $14

91 Nigl 2014 Senftenberger Piri Grüner Veltliner (Niederösterreich). An almost apple-like and appetizing contrast between crunchy acidity and ripe fruitfulness makes this a compelling proposition. Primary fruit shines here and is very pure. This is like a crisp crunchy apple bathed in citrus. Pure refreshment with a superclean finish and taut structure. Skurnik Wines, Inc. —A.K.
abv: 12.5% **Price:** $29

91 Schloss Gobelsburg 2014 Ried Steinsetz Reserve Grüner Veltliner (Kamptal). This is a very zesty Grüner where yeasty, earthy notes are completely cut through with the wonderful, bracing freshness of grapefruit peel. The more usual fruit of green pears lurks underneath but the overall picture is one of lip-smacking refreshment. Wonderfully clean and zingy finish. Skurnik Wines, Inc. —A.K.
abv: 13% **Price:** $24

91 Wieninger 2014 Wiener Grüner Veltliner (Vienna). An almost neutral nose opens into a zesty, light-bodied palate that swings with yeasty savoriness and a whole lot of grapefruit zest. Slender, focused and very refreshing. Goes down easily and has that moreish tanginess. Winebow. —A.K.
abv: 12.5% **Price:** $20

90 Fritsch 2014 Schlossberg Grüner Veltliner (Wagram). Slightly funky notes of yeast hover above a citrus freshness. The palate is totally crisp but rounded out by more funky, spicy notes that highlight pepper and yeast on the slender, crisp body. This takes time to come out of its shell and will benefit from some bottle age. Drink from 2017. Frederick Wildman & Sons, Ltd. —A.K.
abv: 13% **Price:** $28

90 Fritsch 2014 Steinberg Grüner Veltliner (Wagram). Enticing notes of wet hay, crunchy green pears and savory fern make for an intriguing entry, the palate is ample with pear fruit, zesty citrus and sprays of white pepper. A really exciting, animating little number providing both refreshment and interest. Frederick Wildman & Sons, Ltd. —A.K.
abv: 12.5% **Price:** $18

90 Hermann Moser 2014 Per Due Grüner Veltliner (Kremstal). A wonderful combination of fresh, green pears, yeasty roundness and citrus tone. This is a sleek, zesty and refreshing Grüner, its chief markers are lemony freshness and a slender, linear and impactful palate with a whistle-clean finish. Boutique Wine Collection. ***Best Buy***. —A.K.
abv: 12% **Price:** $13

90 Kohl 2014 Kittl Grüner Veltliner (Niederösterreich). Savory yeast notes and white pepper are far more apparent than fruit on this superslender, superpeppery offering. This has zip and liveliness and illustrates perfectly why locals refer to Grüner as *Pfefferl*, or the little peppery one. This certainly is and provides lots of refreshment and verve. Vignaioli Selection. —A.K.
abv: 13% **Price:** $22

90 Leth 2014 Steinagrund Grüner Veltliner (Wagram). A very subtle nose slowly reveals peppery ivy notes and freshly cut peel of Conference pear. This is altogether very subtle but no less intriguing with a central thread of pure citrus focus.

There is concentration and a lovely lick of enticing fresh pear fruit. Slender but beautiful. Domaine Select Wine Estates. —A.K.
abv: 12.5% **Price:** $16

90 Nigl 2014 Freiheit Grüner Veltliner (Niederösterreich). Taut grapefruit and lemon zest are joined by a little herbal spice and come out in a bracing, brisk feast of citrus. Slender but concentrated, the linear freshness fizzes away on the palate and awakes all senses. Not an ounce of fat on a very slender, toned body and a total joy to sip. Skurnik Wines, Inc. —A.K.
abv: 11.5% **Price:** $21

90 Sepp Moser 2014 Von den Terrassen Grüner Veltliner (Kremstal). Rounded, earthy notes of ripe fruit are foremost in the aromatic stakes. On the palate they are joined by a yeastily textured savoriness and fresh citrus verve. This goes well beyond mere fruit and shows off the more earthy side of Grüner. Satisfyingly zesty finish. Williams Corner Wine. —A.K.
abv: 12.5% **Price:** $20

90 Winzer Krems 2014 Kremser Goldberg Grüner Veltliner (Kremstal). One tightly packed parcel of citrus zest and white pepper, this is streamlined, compact and linear, making it a more-ish refresher. It's light-footed nature makes it very easy to drink. Ideal for hot days where real refreshment is needed. Saranty Imports. —A.K.
abv: 12.5% **Price:** $18

89 Direder 2014 Donatus Grüner Veltliner (Wagram). Both fresh green and ripe yellow pear make an appearance on the nose, along with a subtle hint of pineapple candy. The palate is more crisp than expected—in line with the 2014 vintage—but provides ample refreshment and citrus zing. If you like zippy you'll love this. Grape Expectations (CA). ***Best Buy***. —A.K.
abv: 11.5% **Price:** $12

89 Hirsch 2014 Hirschvergnügen Grüner Veltliner (Niederösterreich). Flinty, peppery overtones yield to a more fruity opening with a little air, the palate further reveals savory yeast undertones and lively citrus zestiness. This is very slender, light-bodied and crisp. A simple summer wine offering far more than fruit. Skurnik Wines, Inc. —A.K.
abv: 11% **Price:** $NA

89 Martinshof 2014 Friends Grüner Veltliner (Niederösterreich). Beautifully aromatic and ripe pear notes dominate, the palate is light but shows friendly, ample fruit that makes this very appetizing and easy to drink. A perfect, refreshing, easy-drinking summer wine. Carlo Huber Selections. ***Best Buy***. —A.K.
abv: 12.5% **Price:** $13

89 Winzer Krems 2014 Edition Chremisa Grüner Veltliner (Kremstal). Less defined notes of ripe pear or plum framed by earthy, yeasty notes are toned by citrus freshness. This is concentrated, punchy and finishes with lip-smacking citrus. Saranty Imports. —A.K.
abv: 13.5% **Price:** $20

89 Winzer Krems 2014 Kremser Sandgrube Grüner Veltliner (Niederösterreich). Heady Mirabelle and fern-scented aromas abound, on the palate a very lemon-centered freshness takes over and lifts this even more. This is tingling and fresh, zesty and bracing, lively and superlight. Perfect for a summer day. Saranty Imports. ***Best Buy***. —A.K.
abv: 12.5% **Price:** $14

RIESLING

94 Eichinger 2014 Vm Berg Riesling (Kamptal). A little air is all that is needed to shake the orange and lemon zest flavors awake. This is a feast of ripe citrus: crisp, slender and very, very appetizing. The palate is streamlined and full of drive, with added complexity and texture from lees. Keep sipping to taste all the nuances of citrus—yuzu, tangerine, lemon and bergamot. This poised, pure beauty is delicious now but will last. Drink now till 2025. Weygandt-Metzler. —A.K.
abv: 12.5% **Price:** $18

94 F X Pichler 2014 Loibner Burgstall Riesling Federspiel (Wachau). All the secrets of this wine are still locked away—only time will reveal them. There are glimpses of lemon and grapefruit and notions of yeast on a thrillingly pure, streamlined and linear palate. Right now there is fruit, with time there will be eternal stone. This is Riesling with true pedigree. There is a lesson, too: You can impress with Federspiel, it does not always have to be Smaragd! Drink now until 2030. Weygandt-Metzler. —A.K.
abv: 12% **Price:** $37

93 Bründlmayer 2014 Steinmassel Riesling (Kamptal). There is something eternally invigorating in this citrus-pure Riesling that smacks of grapefruit and lemon zest. There is a softer apple aspect too, uniting all in a fresh, pure fruitiness. There is something simply authentic at its very heart that keeps you sipping. And with such a light-bodied wine, you can (almost) do so with impunity. Terry Theise Estate Selections. —A.K.
abv: 12.5% **Price:** $35

93 Bründlmayer 2014 Terrassen Riesling (Kamptal). Initially closed, this opens up slowly into a very bundled, concentrated yet fluid stream of citrus flesh and zest. There are overtones of kitchen herbs like chervil but lemony freshness trumps. There is a lightness of touch, a wonderful, lithe elegance and a lasting finish. Terry Theise Estate Selections. —A.K.
abv: 12.5% **Price:** $25

93 Bründlmayer 2014 Zöbinger Heiligenstein Riesling (Kamptal). Perfumed with floral, citric freshness this evokes jasmine blossom and cut grapefruit peel. The palate is of an exquisite lightness and a slight spritz adds extra zip to the already electric little number. Just one sip of this ultrapure, racy wine and you are thoroughly refreshed. This is a Riesling that spells summer. Terry Theise Estate Selections. —A.K.
abv: 12.5% **Price:** $40

93 Fischer 2014 Ried Kirnberg Riesling (Wachau). There are regular, small explosions of citrus on the slender, taut palate of this exciting Wachau Riesling. This is so lively and energetic that you just want to keep sipping. It is slender, brisk and crisp and leaves the mouth feeling totally clean and invigorated. Not for the faint-hearted but thrilling for true acidhounds. T. Edward Wines Ltd. —A.K.
abv: 12% **Price:** $18

93 Fischer 2014 Ried Steiger Riesling (Wachau). Flinty notes of reduction are top aromas, then citrus-fuelled pepperiness ensues. This is lively, lithe and brisk with lip-smacking freshness and a total refreshment factor. It has the tension of a high-wire. These are Riesling acrobatics in a glass. Bravo. T. Edward Wines Ltd. ***Editors' Choice***. —A.K.
abv: 12% **Price:** $18

93 Nikolaihof 2014 Vom Stein Riesling Federspiel (Wachau). This is so very young that the yeasty aromas of fermentation still cling on: There is earthiness and some funk—but underneath slumbers ripe stone fruit and wet stone. The palate is textured and tight, with a citric fault line of lemony acidity. The length is pure and thrilling, the body wonderfully light. Think sublimated lemon and you have it. Skurnik Wines, Inc. —A.K.
abv: 11.5% **Price:** $NA

92 Josef Ehmoser 2014 Vom Gelben Löss Riesling (Wagram). Crunchy, tart but ripe apples abound on the nose and even more on the palate. This is reminiscent of a red-cheeked Cox's Orange Pippin apple and offers the same thrill and contrast between ripe fruit and crispness. This is dangerously animating and racy. It will make conversation sparkle. Finishes with a lasting apple tang. David Bowler Wine. —A.K.
abv: 12.5% **Price:** $25

92 Leth 2014 Felser Weinberge Riesling (Wagram). Slender and pure, lemony and tight, yet fruitful and cushioned. While riper years often bring heft to Rieslings from Wagram, the rich loess soils here have rounded out a slender year. Notions of cologne via citrus foliage and heady conifer show themselves with time in glass. A slender but perfectly balanced beauty. Domaine Select Wine Estates. —A.K.
abv: 12.5% **Price:** $19

92 Loimer 2014 Langenlois Riesling (Kamptal). Crisp green and ripe Cox apple feature boldly on nose and palate of this slender, lithe and refreshing wine. There is great purity at its core. The

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finish is clean and lasting with scores of lemon zest and leaves a wonderfully clean and refreshed palate. Winebow. —A.K.
abv: 11.5% **Price:** $25

92 Markus Huber 2014 Engelsberg Riesling (Traisental). Flinty highlights join lemon zest freshness on a thrillingly pure and streamlined palate bursting with lemon and tangerine zest. This is taut and slender but packs a citrus punch. This is destined for hot days; it is lovely now but will also last. Some spritz enlivens the finish. Drink Now till 2020. Broadbent Selections, Inc. —A.K.
abv: 12.5% **Price:** $25

92 Sepp Moser 2014 Von den Terrassen Riesling (Kremstal). This nose is a lovely mix of lemon peel and camphor leaves, intriguing and refreshing and just a little heady. The palate is streamlined and slender and of great purity. This is lithe but intense, slender but profound. It shows what Riesling is capable of in a cooler year. Stockpile this since it will last and get ever more delicious. Drink now till 2020. Williams Corner Wine. —A.K.
abv: 12% **Price:** $20

91 Felsner 2014 Weisser Stein Riesling (Niederösterreich). Yellow Reineclaude and Mirabelle plums are the charming markers of this fresh, slender and crisp offer. Their fruity richness balances the brisk 2014 crispness and leaves a thrilling, refreshing mouthful. Very invigorating and utterly moreish. Grape Expectations (CA). —A.K.
abv: 12.5% **Price:** $18

91 Nastl 2014 Steinmassl Riesling (Kamptal). An aromatic hint of quince dances over the various zesty citrus flavors on this slender, crisp and light yet expressive Riesling. The palate is governed entirely by lemon zest freshness and lingers beautifully. There are illuminating flashes of quince again on the finish. Savor this so you can capture them. Wine Without Borders. —A.K.
abv: 12.5% **Price:** $14

90 Fritsch 2014 Riesling (Wagram). The subdued yet citric nose needs a little time to reveal softer yellow plum flavors which are abundant on the palate as well, countering the grapefruit zest and briskness. This is light-bodied, refreshing, very fruity and wonderfully crisp. Ideal for hot, sunny days. Frederick Wildman & Sons, Ltd. —A.K.
abv: 11.5% **Price:** $18

90 Nigl 2014 Dornleiten Riesling (Niederösterreich). Concentrated grapefruit zestiness dominates the palate while the nose remains rather closed. This is streamlined, refreshing and firmly located in the green citrus spectrum of flavor—eminently refreshing with a clean, brisk finish. Skurnik Wines, Inc. —A.K.
abv: 11.5% **Price:** $29

90 Nigl 2014 Senftenberger Piri Reserve Riesling (Kremstal). Spritz and lemony freshness characterize this light-footed offering. It almost fizzes with freshness and verve and remains firmly in the greenish-yellow citrus spectrum of refreshing flavors. A perfect, light summer sip. Skurnik Wines, Inc. —A.K.
abv: 13% **Price:** $39

90 Stadlmann 2014 Badener Berg Riesling (Niederösterreich). Fresh, ripe Mirabelle plum complements the lemony, crisp freshness. The textured palate also cushions the briskness that is so typical of 2014, the finish is wonderfully clean and lasting, drawing out more of that lemon purity. Frederick Wildman & Sons, Ltd. —A.K.
abv: 12.5% **Price:** $19

89 Forstreiter 2014 Stoa Riesling (Kremstal). Some fermentation aromas still swing in the nose but lemony freshness soon takes over on the nose and palate. This is light-bodied, slim and very, very fresh. Save this for a really hot day when you need cooling down. Frederick Wildman & Sons, Ltd. —A.K.
abv: 12.5% **Price:** $20

89 Markus Huber 2014 Terrassen Riesling (Traisental). A fresh, slender but cushioned Riesling with overtones of herbal tea and apple. Zingy on the palate and very gluggable. This is light and zippy and is the answer to a sunny, warm afternoon. Broadbent Selections, Inc. —A.K.
abv: 12% **Price:** $16

89 Salomon-Undhof 2014 Steinterrassen Riesling (Kremstal). The yeasty overtones of fermentation that still cling to this fresh wine are pervaded by lemony freshness. The palate is taut and almost austere with the briskness of that citrus freshness always at its core. There is an intriguing, savory fillip on the finish. Save this for a hot day. Fruit of the Vines, Inc. —A.K.
abv: 12.5% **Price:** $25

BORDEAUX

MARGAUX

94 Château Rauzan-Ségla 2012 Margaux. This firmly structured, beautifully crafted wine has a solid backdrop of tannins and plenty of concentration. Beyond that, it is already well balanced, bringing together its dark texture and blackberry fruit flavors with generous acidity. It needs to age, drink from 2020. ***Cellar Selection.*** —R.V.
abv: NA **Price:** $NA

93 Château Lascombes 2012 Margaux. This vintage of Lascombes shows more restraint on oak than previous vintages. The result is a ripe wine, still showing some wood flavors although it is already beginning to balance these with the black fruits. It has an opulent style that is warm and generous. Drink from 2019. ***Cellar Selection.*** —R.V.
abv: NA **Price:** $NA

92 Château Marquis de Terme 2012 Margaux. One of the wines that showed great promise in 2012, this is deliciously rich, with all the elegance of Margaux and that extra firm tannic background. Blackberry and juicy red fruits balance well with the structure. Drink from 2019. —R.V.
abv: NA **Price:** $NA

91 Château Prieuré-Lichine 2012 Margaux. Very structured and dark, this is a wine for the long haul. It is concentrated and balanced, still very young and only just hinting at the black fruits that show the rich potential of this wine. Drink from 2020. —R.V.
abv: NA **Price:** $NA

90 Château Labégorce Margaux 2012 Margaux. This big chocolate and blackberry jam-flavored wine has a dense texture and powerful potential. Solid and impressively ripe, it's full of both fruit and tannins. It obviously needs to age; drink from 2021. —R.V.
abv: NA **Price:** $NA

89 Château Siran 2012 Margaux. From the southern reaches of Margaux, this is already a velvet-textured wine with delicious black currant fruits and a touch of wood that is still showing. It will mature quickly and enjoyably, so drink from 2017. —R.V.
abv: NA **Price:** $NA

SAINT-ÉMILION

90 Château Peymouton 2012 Saint-Émilion. For full review see page 74. Advantage International. —R.V.
abv: 13.5% **Price:** $36

89 Château Fleur du Roc 2012 Saint-Émilion. While this wine certainly has a firmly tannic character, it is the fruit that shines. Black currants and perfumed spicy berry fruits are right up there along with the juicy acidity. This is a blend of 70% Merlot, 20% Cabernet Sauvignon and 10% Cabernet Franc. It is well balanced although it needs to age. Drink from 2018. Cheval Quancard. —R.V.
abv: 14% **Price:** $20

87 Château Cantin 2012 Saint-Émilion. A large (for Saint-Émilion) estate of 93 acres has produced a dark wine that is layered with tight, dry tannins. The fruit is still buried under this tough exterior, although there are strong hints of the juicy black currant future. Drink from 2018. Advantage International. —R.V.
abv: 13.5% **Price:** $45

CASTILLON CÔTES DE BORDEAUX

91 Château de Belcier 2012 Castillon Côtes de Bordeaux. This estate wine of Belcier is rich and complex. It has great tannins as well as dark

black fruits that give a ripe character. Juicy, fruity and still young, it has great potential. Drink from 2018. Misa Imports. —R.V.
abv: 13% **Price:** $NA

90 Château de Belcier 2012 Le Pin de Belcier (Castillon Côtes de Bordeaux). While this wine is still dense and tannic, it also has great layers of blackberry and black plum fruits that give richness. So although it is structured, it is also full and ripe, hinting at a delicious, generous future. Drink from 2018. Vintage Imports, Inc. —R.V.
abv: 13% **Price:** $55

88 Château de Belcier 2012 Château de Monrecueil (Castillon Côtes de Bordeaux). This is a perfumed wine full of attractive black currant and spice flavors. The wood aging has given a great fillip of richness to the stalky fruit as well as rounding it out. It could age further, so drink from 2017. Vintage Imports, Inc. —R.V.
abv: 13% **Price:** $16

87 Château de Belcier 2012 Les Armoiries de Belcier (Castillon Côtes de Bordeaux). Firmly tannic, this tough wine shows signs of over-enthusiastic extraction. That gives a bitter character that will always leave the wine with a dry core. The black fruits skins give acidity and some final freshness. Drink from 2018. Vintage Imports, Inc. —R.V.
abv: 13% **Price:** $18

86 Château de Belcier 2012 B de Belcier (Castillon Côtes de Bordeaux). The second wine of Château de Belcier, this is still young, showing dense and dusty tannins over dark wood aging. It is dry, stalky with black currant acidity and a tight, firm aftertaste. Vintage Imports, Inc. —R.V.
abv: 13% **Price:** $18

BORDEAUX SUPÉRIEUR

87 Dourthe 2010 Réserve du Château (Bordeaux Supérieur). Solid tannins still dominate this potentially ripe and full-bodied wine. It has the richness and structure of the vintage, giving ripe red fruits from the Merlot as well as tight tannins that need to soften. Drink from 2016. Thiénot USA. —R.V.
abv: 14.5% **Price:** $15/1.5 L

86 Château Bel Air 2012 Château Ouvrard (Bordeaux Supérieur). A property owned by Château Bel Air, Ouvrard has produced a lightly fruity wine that has fresh red berry fruits and just the right amount of acidity. Light tannins act as a backbone to the general fruitiness of this wine. —R.V.
abv: 13% **Price:** $NA

86 Château de Piote 2011 Cuvée Prestige (Bordeaux Supérieur). With some good concentration and hints of the wood aging, this ripe, full wine has both fruit and tannins. A stalky, black currant element adds texture as well as a fresh aftertaste. Drink from 2016. Craft Cask and Cork. —R.V.
abv: 12.5% **Price:** $25

86 Château Maison Noble 2013 Bordeaux Supérieur. Still toasty, this is a fruity, spicy wine. Firm tannins form the backdrop to the red berry fruits and fresh acidity. It will develop attractively over the next few years, so drink from 2017. European Wine Imports. ***Best Buy***. —R.V.
abv: 13% **Price:** $10

86 Ginestet 2012 Mascaron (Bordeaux Supérieur). This warm, ripe wine is full of forward black fruits and just the right amount of firm tannins to balance. A smoky character comes from wood aging. Lightly structured, it is ready to drink. Misa Imports. —R.V.
abv: 13% **Price:** $NA



85 Château Haut-Sorillon 2012 Bordeaux Supérieur. While there are certainly tannins here, this wine is essentially about fruit. Stalky black currants and berries dominate this perfumed wine with its fresh acidity and crisp, clean aftertaste. Drink now. Latitude Wines, Inc. ***Best Buy***. —R.V.
abv: 12.5% **Price:** $9

RHÔNE

ROSÉS

TAVEL

92 Domaine Maby 2014 Prima Donna Rosé (Tavel). This complex rosé effortlessly combines hints of flowers, dried spices, garrigue and red berries. It's full-bodied yet paradoxically weightless, buoyed by a long finish of crushed stone and fresh lime juice. Drink it over the next few years. Vintage Imports, Inc. ***Editors' Choice***. —J.C.
abv: 14.5% **Price:** $18

91 Chateau d'Aqueria 2014 Rosé (Tavel). Full-bodied, rich and slightly warm, this assertive Tavel boasts notes of raspberry, peach and melon. It's a bold, fruit-driven style that brightens on the finish, where crisp acids and a chalky feel add texture. Kobrand. ***Editors' Choice***. —J.C.
abv: 14% **Price:** $20

90 Alain Jaume et Fils 2014 Le Crétacé Rosé (Tavel). In its weight and richness allied to scents of garrigue and sun-warmed stones, this speaks of its Tavel terroir. The berry fruit is subdued, with spice, weight and warmth carrying the wine to a long finish. Kysela Père et Fils. —J.C.
abv: 14% **Price:** $25

89 Domaine de la Mordorée 2014 La Reine Des Bois Rosé (Tavel). This Tavel contains a hefty 20% Clairette (a white grape), in addition to the more common Grenache (Noir) and Cinsault. It's still a chunky, powerful version of Tavel, with raspberry and white chocolate notes buoyed by just enough citrus. It's broad and mouthcoating on the finish. Kysela Père et Fils. —J.C.
abv: 14.5% **Price:** $34

87 Domaine Maby 2014 La Forcadière Rosé (Tavel). This Tavel rosé contains six grape varieties, although 80% of the blend is Grenache and Cinsault. Despite ample weight on the palate, the result is a bit chalky on the finish, with flavors of underripe berries and melon. Aliane Wines. —J.C.
abv: 13.5% **Price:** $19

COSTIÈRES DE NÎMES

91 Mas Carlot 2014 L'Irresistible Rosé (Costières de Nîmes). Produced from the estate's old-vine Grenache, this is a silky, medium-bodied rosé. It's pale in color, but bold in flavor, offering hints of strawberries, peaches and brine that finish long and mouthwatering. Robert Kacher Selections. ***Best Buy***. —J.C.
abv: 13.5% **Price:** $15

90 Mas Carlot 2014 Rosé (Costières de Nîmes). This mouthwatering rosé is a traditional blend of 50% Grenache, 40% Syrah and 10% Mourvèdre. It's medium-bodied, boasting notes of fresh herbs, cherries and white chocolate, balanced by a hints of sea spray. Drink it over the next year. Robert Kacher Selections. ***Best Buy***. —J.C.
abv: 13.5% **Price:** $13

89 Mas des Bressades 2014 Cuvée Tradition Rosé (Costières de Nîmes). Since at least 1990, importer Bobby Kacher has excelled at finding well-priced wines from Costières de Nîmes. This blend of 50% Grenache, 30% Syrah and 20% Cinsault is a solid, weighty rosé, endowed with ample cherry and melon fruit. Robert Kacher Selections. ***Best Buy***. —J.C.
abv: 13.5% **Price:** $14

87 Saveurs du Temps 2014 Rosé (Costières de Nîmes). This blend of 75% Grenache and 25% Syrah is a well-made rosé at a realistic price. Scents of crushed stone and bubble gum emerge from the glass, followed by medium-bodied strawberry and cherry flavors and a faintly chalky finish. Soilair Selection. —J.C.
abv: 12.5% **Price:** $13

86 Château d'Or et de Gueules 2014 Les Cimels Rosé (Costières de Nîmes). This is an attractive pale-pink wine, faintly coppery in hue. It's also a bit confected, with candied strawberry and watermelon flavors reminiscent of bubble gum, but backed by white chocolate and briny notes. It's plump on the palate, then falls off rapidly on the finish. Robert Kacher Selections. —J.C.
abv: 12.5% **Price:** $15

MEDITERRANÉE

90 Marrenon 2014 Les Grains Rosé de Merlot (Mediterranée). More mineral and savory than tutti-frutti, this wine offers scents of damp moss and wet stone. It's medium bodied, with a silky texture and a long, mouthwatering finish. USA Wine Imports. ***Best Buy***. —J.C.
abv: 13% **Price:** $12

89 Marrenon 2014 Classique Merlot Rosé (Mediterranée). This light-bodied Merlot rosé is a summer delight. Hints of strawberry blossom and citrus mark the nose, while the palate features berry shadings set against a backdrop of citrus, something like a dry, adult version of pink lemonade. USA Wine Imports. ***Best Buy***. —J.C.
abv: 13% **Price:** $10

87 Marrenon 2014 Roséfine (Mediterranée). A traditional blend of Grenache, Syrah and Mourvèdre, this medium-bodied rosé offers delicate floral aromas as well as some slightly confected bubble-gum scents. It's less overtly fruity on the palate, then finishes with a welcome burst of lime zest. USA Wine Imports. ***Best Buy***. —J.C.
abv: 12.5% **Price:** $10

86 My Essential 2014 French Rosé (Mediterranée). This medium-bodied blend features aromas and flavors reminiscent of bubble gum and cantaloupe. It's mainly Grenache and Cinsault, which impart ample weight, balanced by some slightly bitter, pithy notes on the finish. USA Wine West. —J.C.
abv: 12% **Price:** $13

SPAIN

RIBERA DEL DUERO

94 Emilio Moro 2011 Malleolus (Ribera del Duero). This pure, bullish, smoky Tinto Fino is full of charred blackberry, cassis and licorice aromas. The palate is massive but superbly balanced. Flavors of mocha, black coffee, bitter chocolate, toast, blackberry and cassis finish with power and precision. Drink 2017–2025. Skurnik Wines, Inc. ***Editors' Choice***. —M.S.
abv: 14.5% **Price:** $49

94 Resalte 2009 Gran Resalte (Ribera del Duero). Rooty aromas of blackberry and baked plum share space on the bouquet with vanilla, smoke and coconut scents. This feels lush, round, firm and tannic, with profound depth. Flavors of blackberry, baking spices, chocolate and pepper finish toasty, with massive black-fruit leftovers. This is a powerful specimen to drink 2017–2030. RM Distributors Inc. ***Editors' Choice***. —M.S.
abv: 14.5% **Price:** $80

93 Altos del Terral 2009 T1 (Ribera del Duero). A deep, dense bouquet with blackberry, root beer, tree bark and tarry aromas properly announces a lush, full-bodied, tannic palate with toasty oak, menthol, licorice and blackberry flavors. Pepper and dark chocolate notes control the finish on this lush, modern, toasty wine. 100 cases made; drink from 2017 through 2028. Las Arribes LLC. —M.S.
abv: 14.5% **Price:** $130

93 Bodegas y Viñedos Tábula 2011 Tábula (Ribera del Duero). Inky aromas of ripe blackberry, black currant, lemon peel and graphite set up a chewy, concentrated, intense palate with blackened flavors of licorice, chocolate, peppercorn and blackberry. A charred, tannic, mouthfilling finish says this should spend more time on its side before opening. Hold until 2017, then drink through 2025. Las Arribes LLC. ***Cellar Selection***. —M.S.
abv: 14% **Price:** $55

93 Cepa 21 2011 Malabrigo (Ribera del Duero). Ripe aromas of cola nut, burnt brown sugar, cedar and blackberry feed into a giant palate with killer tannins. Flavors of blackberry, cassis and

burnt toast end in a tarry pool of black-fruit flavors and monster tannins. This is rewarding now but also punishing; hold until 2017, then drink through 2025. Skurnik Wines, Inc. ***Cellar Selection***. —M.S.
abv: 15% **Price:** $90

93 Montebaco 2011 Alma de Vino (Ribera del Duero). Blackberry, a hint of raisin, mild char and lemon-peel aromas make for a fine bouquet. This is lively, punchy and chewy, with big tannins. Blackberry, chocolate, loamy earth, toast and peppery flavors finish long, baked, ripe and with the potential for an even better future. Drink through 2021. The Barterhouse. ***Editors' Choice***. —M.S.
abv: 14% **Price:** $39

92 Astrales 2012 Ribera del Duero. Hailing from a warm year, this smells heavy and raisiny, with crusty, toasty blackberry and plum scents. A wide, smooth palate shows soft but present tannins, while this tastes baked, with blackberry, loam and prune flavors. A toasty finish with a chocolate cake note confirms the wine's ripeness. Best enjoyed 2016–2022. Grapes of Spain. —M.S.
abv: 14.5% **Price:** $70

92 Emilio Moro 2011 Ribera del Duero. Dark aromas of molasses, maple syrup, toast, char and blackberry are rich and ripe. This is intense and firm on the palate, with hard-pounding tannins absorbed by a full, receptive body. Baked blackberry, cassis and loamy flavors finish ripe, tannic, pure and typical of excellent Tinto Fino from Ribera del Duero. Drink through 2021. Skurnik Wines, Inc. —M.S.
abv: 14.5% **Price:** $24

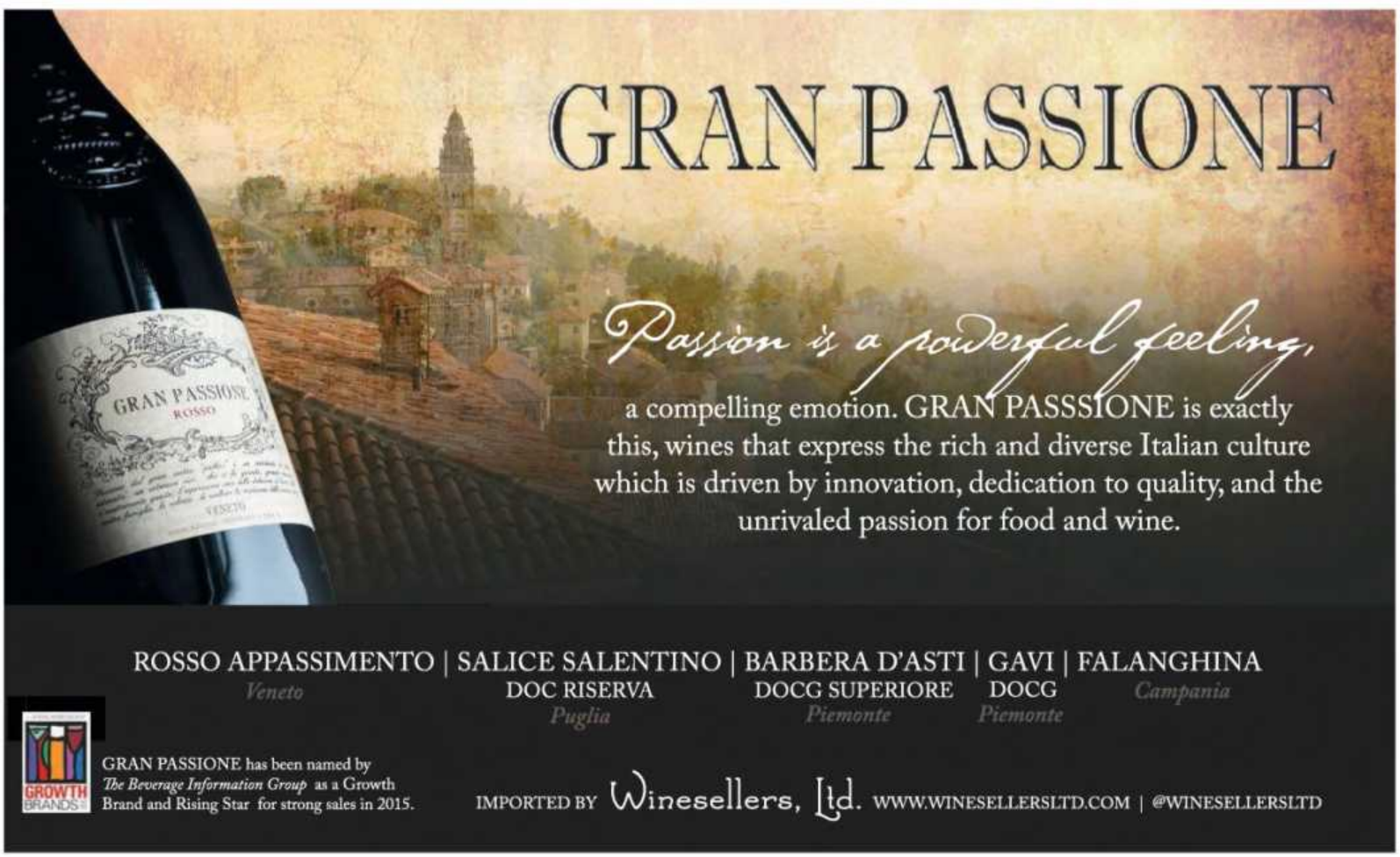
92 Lecco 2011 Crianza (Ribera del Duero). Direct and woody on the nose, with aromas of graphite and vanilla, this opens in fine form. A tight, pure palate deftly blends weight, fine acidity and chewy tannins, while the flavor profile is earthy and blackened by charred oak, with blackberry fruit and savory, peppery spice notes. This is meaty, savory and beefy on the finish. Drink through 2021. D M Vineyards. —M.S.
abv: 14% **Price:** $27

92 Resalte 2009 Reserva (Ribera del Duero). Raspberry and plum aromas include notes of asphalt, coconut, peanut butter and tobacco. This is fresh and layered, but hard as rocks. Toasty oak, baking spice, raspberry and plum flavors end long and with complexity as tobacco and woody notes of cedar take over. Drink 2016–2024. RM Distributors Inc. ***Cellar Selection***. —M.S.
abv: 14.5% **Price:** $70

92 Valderiz 2011 Valdehermoso Crianza (Ribera del Duero). Pure cherry, blackberry and plum aromas are dense, toasty, minerally and smoky. Intense plum and blackberry flavors soften a bit on a loamy, lightly baked finish. Overall, this is a ripe, thoroughly drinkable RDD with tons of fruit and well-applied oak. Drink through 2020. Regal Wine Imports Inc. —M.S.
abv: 14.5% **Price:** $25

91 Astrales 2012 Christina (Ribera del Duero). More than in the past, this vintage of Christina is showing a ton of oak up front along with vanilla, plastic and hickory aromas. Round, staunch and tannic on the palate, this single-vineyard Tinto Fino tastes toasted, blackened and minty, with blackberry, peppercorn and licorice flavors; hold until 2017. Grapes of Spain. ***Cellar Selection***. —M.S.
abv: 14.5% **Price:** $90

91 Dominio de Atauta 2011 Parada de Atauta (Ribera del Duero). Concentrated aromas of blackberry and baked black plum are rich and soft. A packed-in palate feels jammy and mega ripe, while dark flavors of molasses, blackberry, black cherry and chocolate finish bold, jammy and chewy. Best enjoyed 2016–2020. Aviva Vino. —M.S.
abv: 14.5% **Price:** $30



SANTA JULIA
ARGENTINA



«Our *passion* for wine was born more than 50 years ago when my grandfather planted his first vineyards in *Mendoza*. Since, we aim to produce wines that express the uniqueness of our region with respect for the environment.»
Julia Zuccardi.

91 Emilio Moro 2012 Ribera del Duero. Rooty, earthy aromas of cola, baking spices, blackberry and pepper are potent and ripe. Like always, this is a generous, well-balanced example of Ribera del Duero with toasty oak flavors riding on top of baking spice, plum and cassis notes. Vanilla and mint flavors on the finish are oak-based, while modest heat and burn call for short-term aging. Drink through 2019. Skurnik Wines, Inc. —M.S.
abv: NA **Price:** $25

91 Montebaco 2011 Semele (Ribera del Duero). Blackberry, dark plum, mineral, char and leather aromas are what you want from a quality wine from Ribera del Duero. A layered, fresh palate houses lightly brined plum, black cherry and leathery flavors. A toasty finish with licorice notes hums along in fine form. Drink through 2021. Hidalgo Imports, LLC. —M.S.
abv: 14% **Price:** $25

91 Pingón 2011 Altamimbre (Ribera del Duero). Savory aromas of cumin, leather and oak mix well with floral berry scents. Tannic and firm in the mouth, this delivers earthy blackberry, leather and baked flavors. This is calm and dense on the finish, with integrated but grabby tannins. Drink through 2022. Palette of Wines. —M.S.
abv: 14% **Price:** $35

90 Arrocal 2012 Passión (Ribera del Duero). Deep, earthy aromas of cassis and black cherry set up a full, balanced palate with subtle but present acidity. Black plum, blackberry, vanilla and dill flavors finish strong, with savory, saucy tomato notes. This is a classic Ribera wine; drink through 2020. Grapes of Spain. —M.S.
abv: 14% **Price:** $22

90 Arrocal 2009 Máximo (Ribera del Duero). Charred, tarry, smoky aromas are gritty and outpace this boutique wine's fruit character. Hard and tannic, with citric acidity, this is steered by flavors of charred oak, licorice, chocolate and barrel resin. Toasty, spicy raspberry and blackcurrant flavors finish it up. Drink through 2026. Grapes of Spain. —M.S.
abv: 14% **Price:** $115

90 Bodegas y Viñedos Tábula 2011 Clave de Tábula (Ribera del Duero). With an opaque purple color and gritty, reduced aromas of grapy black fruits and hot stones, this hard, tannic, impermeable Tinto Fino tastes of lemony oak, baked blackberry and herbs. A dark, charred finish with notes of shoe polish and licorice is intense. Overall, this is fully extracted, concentrated and on the cusp of overdone. Drink through 2020. Las Arribes LLC. —M.S.
abv: 14.5% **Price:** $140

90 Marqués de Vargas 2009 Conde de San Cristóbel Raices (Ribera del Duero). Rubbery, mossy aromas of toasted black fruits, fresh asphalt and black olive come before a hard-driving palate

with blackened berry, licorice and chocolate flavors. A heady, long finish tastes oaky and chocolaty as it unwinds. Drink through 2025. Dreyfus, Ashby & Co. —M.S.
abv: 14% **Price:** $55

90 Pingón 2011 Carramimbre Reserva (Ribera del Duero). A bouquet of floral cherry and plum aromas mixed with savory spice, fine oak and earth notes spans the full spectrum of Ribera del Duero. This has a jammy, wide, tannic mouthfeel and flavors of blackberry, boysenberry and chocolate. A wide, tannic finish with light herbal notes is rock solid. Drink through 2019. Palette of Wines. —M.S.
abv: 14.5% **Price:** $32

90 Tierra Aranda 2011 Ribera del Duero. A pure nose based on raspberry, blackberry, spice, leather and meaty aromas is attractive. This Tinto Fino features a tight, tannic mouthfeel and roasted plum, grilled beef and savory spice flavors. Long, spicy and lightly toasty on the finish; drink through 2020. Saranty Imports. —M.S.
abv: 14% **Price:** $23

89 Bodega San Pedro Regalado 2011 Embocadero (Ribera del Duero). This is a bit clipped on the nose, with notes of saline, seashell, metal, leather and earthy blackberry. The palate feels wide and a touch wayward, while leathery berry and plum flavors include a note of mushroom. Lemony oak and herbal notes rise up on the finish. Frontier Wine Imports. —M.S.
abv: 14% **Price:** $22

89 Pingón 2011 Torrepingón Reserva (Ribera del Duero). Aromas of vanilla, herbs, black cherry, plum and dried cheese are sturdy and nice. This feels expansive, with chewy weight. Oaky flavors of vanilla, blackberry and dark plum are leathery and finish long, spicy and toasted. Drink through 2022. Palette of Wines. —M.S.
abv: 14.5% **Price:** $38

88 Rento 2011 Ribera del Duero. Heavy, rooty aromas of stewed black plum, raisin and prune set up a thick, tannic palate that's jammy like the nose. Prune, raisin and chocolate flavors are oaky and very ripe, thus the finish is earthy, baked in feel and raisiny in flavor. Matarromera USA, Inc. —M.S.
abv: 15% **Price:** $75

87 Bodegas Ribón 2012 Tinto Ribón Crianza (Ribera del Duero). Aromas of iodine, horse hide and saucy berry fruits are intriguing on the nose. The palate is tannic and mildly astringent offering rustic notes of baked, leathery black-fruit flavors. The finish is hot and jammy, with a leathery kick. Exworld Corporation. —M.S.
abv: 14.5% **Price:** $32

87 Pingón 2011 Torrepingón Selección (Ribera del Duero). Aromas of stalky blackberry and earthy, mulched leaves are a bit strained. This feels tight and narrow, with saucy black plum, black cherry and raspberry flavors. This shows modest depth but is overall appealing. Palette of Wines. —M.S.
abv: 14% **Price:** $45

TUSCANY

CHIANTI CLASSICO GRAN SELEZIONE

95 San Felice 2011 Il Grigio Gran Selezione (Chianti Classico). For full review see page 69.
abv: 15% **Price:** $44

94 Castelli del Grevepesa 2011 Lamole Gran Selezione (Chianti Classico). Made entirely with Sangiovese, this offers lovely aromas of iris, fresh violet, perfumed berry and a whiff of sweet baking spice. The elegantly structured palate doles out juicy black cherry, crushed raspberry, mocha, white pepper and cinnamon while firm, velvety tannins offer support. It closes on a tobacco note. It's already delicious but hold for complexity. Drink 2016–2021. Votto Vines Importing. ***Cellar Selection***. —K.O.
abv: 14% **Price:** $45

94 Castelli del Grevepesa 2011 Panzano Gran Selezione (Chianti Classico). Made entirely with Sangiovese, this offers aromas of forest floor, tilled soil, violet, woodland berry and a whiff of leather. The structured but elegant palate doles out juicy black cherry, licorice, tobacco and ground pepper alongside velvety tannins. It's already delicious but hold for more complexity. Drink 2016–2026. Votto Vines Importing. ***Editors' Choice***. —K.O.
abv: 14% **Price:** $45

93 Fattoria di Corsignano 2012 L'Imperatrice Gran Selezione (Chianti Classico). Aromas of dark plum, sun-baked soil, cooking spice and grilled herb flow together in the glass. Made entirely with Sangiovese, the palate shows breeding and class, offering ripe black cherry, ground pepper, tobacco and aniseed alongside youthfully austere tannins. Give this time to fully develop. Drink 2017–2027. Due Fratelli Imports. ***Cellar Selection***. —K.O.
abv: 14% **Price:** $70

92 Volpaia 2011 Il Puro Gran Selezione (Chianti Classico). This single-vineyard Sangiovese—made with organically farmed grapes grown 1,470 feet above sea level—offers aromas of ripe black-skinned fruit, pipe tobacco, scorched earth, menthol and a whiff of leather. The full-bodied palate delivers dried black cherry, licorice, clove and ground black pepper alongside brooding tannins. Drink 2017–2023. Wilson Daniels Ltd. —K.O.
abv: 13.5% **Price:** $150

92 Castello Vicchiomaggio 2011 La Prima Gran Selezione (Chianti Classico). Elegantly



structured, this opens with aromas of dried berry, ground pepper, grilled herb and a cedar note. On the firm palate, notes of licorice, ground pepper and sage add depth to the core of dried black cherry. Firm, fine-grained tannins provide the backbone. FX Magner Selection. —K.O.
abv: 13.5% **Price:** $45

92 Fontodi 2012 Vigna del Sorbo Gran Selezione (Chianti Classico). Ripe plum, black cherry, blue flower, baking spice, toasted oak and a balsamic note are just some of the aromas and flavors you'll find on this full-bodied, structured red. Velvety tannins support the juicy flavors and the fruit richness absorbs the hefty alcohol. It's still a bit on its oak and will be even better once it has a chance to come together. Drink 2017–2027. Vinifera Imports. —K.O.
abv: 15% **Price:** $NA

92 Il Molino di Grace 2011 Il Margone Gran Selezione (Chianti Classico). Aromas of underbrush, ripe dark-skinned fruit, clove, espresso and a balsamic note lead the nose of this structured Sangiovese. The generous palate delivers juicy black cherry, blackberry, licorice and tobacco alongside velvety tannins. Drink 2016–2021. Empson USA Ltd. —K.O.
abv: 14.5% **Price:** $45

92 Losi 2010 Millenium Gran Selezione (Chianti Classico). Made with Sangiovese, 5% Canaiolo and 5% Malvasia, this savory wine has aromas of prune, sweet baking spice, pressed violet, truffle and a whiff of mocha. The chewy palate doles out juicy black cherry, mint, grilled herb, cinnamon, clove and tobacco accompanied by round, ripe tannins. It's already accessible but will also age modestly. Drink through 2020. Tricana Imports. —K.O.
abv: 14% **Price:** $40

91 Rocca delle Macìe 2012 Riserva di Fizzano Gran Selezione (Chianti Classico). Aromas of woodland berry, forest floor, spice and a toasted note lead the nose of this blend of 95% Sangiovese and 5% Merlot. The elegantly structured palate offers dried black cherry, licorice, clove and espresso alongside tightly knit but polished tannins. Drink 2017–2027. Palm Bay International. —K.O.
abv: 13.5% **Price:** $38

91 Tenuta di Nozzole 2012 La Forra Gran Selezione (Chianti Classico). Aromas of iris, plum, leather and a whiff of clove lead the nose. The firm, savory palate offers black cherry, red currant, licorice, black pepper and tobacco backed up by assertive, fine-grained tannins. Drink 2016–2022. Kobrand. —K.O.
abv: 13.5% **Price:** $48

91 Tolaini 2011 Gran Selezione (Chianti Classico). Truffle, ripe berry, plum, oak-driven spice, espresso and leather aromas lead the nose. The firm palate delivers dried black cherry, raisin, licorice and tobacco alongside tightly knit tannins. It closes on a note of grilled herb. Drink 2016–2021. Banville Wine Merchants. —K.O.
abv: 13.5% **Price:** $40

90 Castello di Querceto 2012 Il Picchio Gran Selezione (Chianti Classico). Aromas of ripe plum, scorched earth, dark baking spice, toast and a hint of leather open up in the glass. The ripe palate delivers ripe black cherry, grilled herb, pipe tobacco and a coffee note. Velvety tannins hold up the savory flavors. Prestige Wine Imports Corp. —K.O.
abv: 13.5% **Price:** $52

90 Rocca delle Macìe 2011 Sergio Zingarelli Gran Selezione (Chianti Classico). A blend of 90% Sangiovese and 10% Colorino, this opens with aromas of underbrush, toasted oak, blackberry and grilled herb. On the firm palate, notes of espresso, clove and aniseed accent a core of dried black cherry while assertive tannins provide the framework. Palm Bay International. —K.O.
abv: 13.5% **Price:** $130

89 Bindi Sergardi 2011 Mocenni Gran Selezione (Chianti Classico). Aromas of baked plum, coconut, scorched earth and oak emerge in the glass. The palate offers dried black cherry, oak-driven spice, licorice and tobacco alongside firm but fine-grained tannins. Drink 2016–2021. CV Tuscany Wine Imports. —K.O.
abv: 13.5% **Price:** $60

89 Mazzei 2011 Castello Fonterutoli Gran Selezione (Chianti Classico). Aromas of roasted coffee bean, toast, oak-driven spice, ripe berry and scorched earth lead the nose. The firm palate offers black cherry extract, espresso, licorice, oak and coconut alongside assertive, grippy tannins. Still oak driven and tightly tannic, give this a few years to fully develop but then drink to capture the remaining fruit richness. Drink 2017–2021. Palm Bay International. —K.O.
abv: 14% **Price:** $60

89 Rocca di Castagnoli 2011 Stielle Gran Selezione (Chianti Classico). Aromas of blackberry, blue flower and a whiff of aniseed lead the nose. The medium-bodied palate offers ripe black cherry, vanilla, clove, white pepper and grilled herb alongside assertive, tightly knit tannins that leave a rather astringent finish. Drink 2016–2021. Regal Wine Imports Inc. —K.O.
abv: 14% **Price:** $50

CHIANTI CLASSICO RISERVA

95 Cafaggio 2010 Basilica Solatìo Riserva (Chianti Classico). Aromas of leather, tilled soil, black-skinned fruit, spice and a balsamic note slowly take shape on this classically crafted, full-bodied red. The smooth, delicious palate doles out ripe wild cherry, crushed raspberry, cinnamon, licorice and clove alongside firm but ripe tannins. Hold for complexity. Drink 2016–2025. Ethica Wines. ***Cellar Selection***. —K.O.
abv: 14.5% **Price:** $40

95 Monteraponi 2011 Baron' Ugo Riserva (Chianti Classico). This gorgeous wine boasts alluring scents of fragrant blue flower, wild berry, sun-baked earth, leather and a balsamic note. The linear, structured palate shows depth and finesse, delivering juicy red cherry, crushed raspberry, strawberry, clove, white pepper and tobacco. This is one of the best and freshest showings from the torrid 2011 vintage. Drink 2016–2026. A.I. Selections. ***Cellar Selection***. —K.O.
abv: 13.5% **Price:** $82

94 Felsina 2012 Rancia Riserva (Chianti Classico). Full-bodied and loaded with finesse, this opens with aromas of ripe dark-skinned fruit, exotic spice, toast and a whiff of new oak. The firm palate delivers ripe black cherry, crushed plum, clove and ground pepper alongside fine-grained tannins. Drink 2017–2024. Multiple U.S. importers. —K.O.
abv: 14.5% **Price:** $53

94 Monteraponi 2012 Il Campitello Riserva (Chianti Classico). Fragrant and focused, this poised wine opens with alluring scents of violet, iris, wild berry, aromatic herb and a balsamic note. On the elegant palate, notes of anise and baking spice accent the juicy core of red cherry and crushed raspberry. It's impeccably balanced, with polished tannins and fresh acidity. Drink through 2022. A.I. Selections. —K.O.
abv: 12.5% **Price:** $56

93 Cafaggio 2010 Basilica S. Martino Riserva (Chianti Classico). Made with Sangiovese, Cabernet Sauvignon and 5% Cabernet Franc, this offers aromas of toasted oak, cedar, mocha and plum. The fresh palate delivers juicy blackberry, black cherry, vanilla, dark chocolate and tobacco alongside fine-grained tannins. A licorice note tops off the lingering finish. Ethica Wines. —K.O.
abv: 14.5% **Price:** $40

93 Casa al Vento 2012 Foho Riserva (Chianti Classico). Red berry, pressed violet, tilled soil and a whiff of tobacco lead the nose. Firm and refined, the delicious palate doles out wild cherry, crushed black raspberry, mint, white pepper and menthol. Tightly knit but polished tannins and fresh acidity provide structure. Votto Vines Importing. —K.O.
abv: 13% **Price:** $40

93 Castello di Verrazzano 2011 Riserva (Chianti Classico). For full review see page 70.
abv: 14.5% **Price:** $40

93 Volpaia 2012 Riserva (Chianti Classico). For full review see page 70.
abv: 13.5% **Price:** $32

93 Lamole di Lamole 2010 Riserva (Chianti Classico). Classic varietal aromas of fragrant purple flower, wild berry and baking spice jump out of the glass. A blend of Sangiovese and 5% Canaiolo, the juicy palate doles out fleshy black cherry, crushed raspberry, cinnamon, herb and mocha alongside velvety tannins and fresh acidity. It's already delicious and well balanced. Drink through 2020. SM USA. ***Editors' Choice***. —K.O.
abv: 13.5% **Price:** $25

92 Castellare di Castellina 2012 Il Poggiale Riserva (Chianti Classico). Aromas of violet, plum, mint and sun-baked earth lead the nose of this blend of 90% Sangiovese, 5% Canaiolo and 5% Ciliegiolo. The lively, elegant palate delivers juicy red cherry, crushed raspberry, cinnamon and white pepper alongside firm, fine-grained tannins. Winebow. —K.O.
abv: 13.5% **Price:** $40

92 Castello di Monsanto 2012 50th Harvest Riserva (Chianti Classico). For full review see page 71.
abv: 14% **Price:** $25

92 Losi 2010 Querciavalle Riserva (Chianti Classico). Dark berry, cooking spice and tilled soil aromas lead the nose. The sleek, savory palate delivers juicy wild cherry, black raspberry, cinnamon, white pepper, mint and clove alongside supple tannins. Enjoy through 2018. Tricana Imports. ***Editors' Choice***. —K.O.
abv: 13.5% **Price:** $35

92 Marchesi Antinori 2012 Riserva (Chianti Classico). For full review see page 72.
abv: 13.5% **Price:** $45

92 Mazzei 2012 Ser Lapo Riserva (Chianti Classico). Sangiovese and 10% Merlot are behind this savory red. It opens with aromas of plum, blue flower, forest floor and baking spice. The aromas follow through to the elegantly structured palate, along with juicy black cherry crushed raspberry, clove and tobacco. Palm Bay International. —K.O.
abv: 13% **Price:** $30

91 Badia a Coltibuono 2010 Riserva (Chianti Classico). Made with Sangiovese and 10% Canaiolo, Colorino and Ciliegiolo, this boasts an alluring aroma of red berry, fragrant iris, anise, underbrush and a balsamic note. The bright palate offers ripe black cherry, menthol, baking spice, grilled herb and a tobacco note. It's nicely balanced, with ripe tannins and freshness. Drink through 2020. Dalla Terra Winery Direct. —K.O.
abv: 14.5% **Price:** $39

91 Castello d'Albola 2011 Riserva (Chianti Classico). Aromas of wild red berry, sun-baked earth and dark cooking spices blossom in the glass. The medium-bodied, elegant palate delivers juicy wild cherry, crushed black raspberry, baking spice and grilled herb while smooth, polished tannins provide support. Zonin USA. —K.O.
abv: 13% **Price:** $28

91 Fattoria di Corsignano 2012 L'Imperatore Riserva (Chianti Classico). Ripe plum, iris, violet and underbrush aromas lead the nose. The firm palate offers dried black cherry, raspberry, licorice, clove and a hint of tobacco. Tightly knit but ripe tannins and fresh acidity provide support. Drink 2016–2022. Due Fratelli Imports. —K.O.
abv: 14% **Price:** $35

91 Marchesi Antinori 2012 Villa Antinori Riserva (Chianti Classico). For full review see page 73.
abv: 13.5% **Price:** $35

Special Promotion

Wines of Southwest FRANCE

Taste Magic

Fronton unveils a new era for nature's ancient grape

Since the Middle Ages, Fronton was known as a magical place in Southwest France where life is good and nature is bountiful.

Now it's a new era in native grape research and discovery and you can enjoy the magic thanks to passionate producers working with a unique grape.

The grape is Négrette. The appellation is Fronton AOP. Vineyards are north of Toulouse where the Atlantic, Mediterranean and continental weather patterns merge into sunny days and cool nights.

Négrette's little-berry red grape cluster is so important to the aromas and taste of Fronton wines that it is the major player in both red and rosé blends. With Négrette the star, Syrah is its best partner. Southwest natives Malbec, Fer, Cabernet Franc and Cabernet Sauvignon play minor roles.

Négrette is part of core research into Southwest indigenous grape varieties. Targeting the world's best Négrette is unusual, even in France. Look for producers' blends, or for 100% Négrette.

The fresh red wines from Fronton are packed with aromas of black currant, blackberry and raspberry fruit. Notice the lovely waft of violets and peony; licorice and pepper, too. Drink now for the fresh taste. As Négrette ages, it takes on leathery aromas and jammy tastes.

Fronton rosés are outstanding among Southwest rosés and a treat any time of the year. The blends are fruity with a beautiful intensity of flavor, unusual length and an agreeable roundness.

When serving with food, let Négrette set the aroma standard. Lamb, dark-meat fowl (duck or turkey) or bean-vegetable dishes are happy pairings. Go for cheese of the mild Cheddar, Gouda or Pyrénées-type sheep varieties.



Fronton is a stone's throw north of Toulouse, one of Europe's top aerospace, IT, biotech and university hubs. With a young and dynamic population, wine-tasting social networks are everywhere. It is no wonder Toulousains get away for tasting weekends at the beautiful Château de Capdeville, Fronton's Maison des Vins.

Pour a glass, smell the aromas and network Négrette magic.

Fronton le vin des Toulousains

Taste Fronton > > Find expert Roger Voss's reviews in *Wine Enthusiast Magazine* Buying Guide (winemag.com/buyingguide).
Find more at winesofsouthwestfrance.com and vins-de-fronton.com

91 Rocca delle Macie 2012 Famiglia Zingarelli Riserva (Chianti Classico). For full review see page 74.
abv: 14% **Price:** $26

91 Terrabianca 2011 Croce Riserva (Chianti Classico). Fragrant purple flower aromas, with red berry and vanilla lead the nose of this round, succulent wine. Notes of mocha, white pepper and aniseed accent the juicy black cherry core while chewy tannins provide the framework. Empson USA Ltd. —K.O.
abv: 13.5% **Price:** $28

90 Capannelle 2012 Riserva (Chianti Classico). Aromas of sun-baked earth, pressed iris, wild berry, underbrush and a whiff of game lead the nose. The round, open palate delivers fleshy black cherry, ripe plum, ground pepper, leather and anise alongside velvety tannins. It's already accessible but will hold up well for the next few years. Drink through 2018. Capannelle US. —K.O.
abv: 13% **Price:** $19

90 Carobbio 2011 Riserva (Chianti Classico). Made entirely with Sangiovese, this opens with earthy aromas of underbrush, baked earth, black-skinned berry and a whiff of menthol. The palate delivers black cherry, clove, white pepper, grilled herb and tobacco alongside chewy tannins. American B.D. —K.O.
abv: 13.5% **Price:** $30

90 Castello di Meleto 2012 Vigna Casi Riserva (Chianti Classico). This opens with aromas of baked plum, toast, grilled herb and a whiff of espresso. The soft, round palate offers up fleshy black cherry, licorice, mocha and a hint of coconut alongside polished tannins. Drink sooner rather than later to capture the juicy fruit flavors. Vias Imports. —K.O.
abv: 13.5% **Price:** $43

90 Castello di Monsanto 2010 Il Poggio Riserva (Chianti Classico). Aromas of underbrush, tilled soil, toast and espresso lead the nose. The firmly structured palate offers ripe black cherry, blackberry, coffee, anise and grilled herb alongside assertive tannins that need to unwind. Drink 1016–2020. MW Imports. —K.O.
abv: NA **Price:** $50

90 Castello Vicchiomaggio 2012 Agostino Petri Riserva (Chianti Classico). A blend of Sangiovese topped up with Merlot and Cabernet Sauvignon, this opens with aromas of ripe plum, baked earth, pressed blue flower and brown spice. The firm palate delivers dried black cherry, mocha, anise and tobacco alongside fine-grained tannins. FX Magner Selection. —K.O.
abv: 13.5% **Price:** $20

90 Fattoria Poggerino 2012 Bugialla Riserva (Chianti Classico). This 100% Sangiovese opens with aromas of plum, wild berry, grilled herb and a menthol note. The structured palate offers ripe black cherry, mint and ground white pepper alongside firm, fine-grained tannins and fresh acidity. Drink 2016–2020. Voliovino. —K.O.
abv: 14.5% **Price:** $45

90 Felsina 2012 Berardenga Riserva (Chianti Classico). This took a few minutes to open up in the glass to reveal enticing aromas of dark berry, fragrant purple flowers and mint. The palate offers black cherry, vanilla, espresso, clove and well-integrated oak alongside firm tannins. Multiple U.S. importers. —K.O.
abv: 14% **Price:** $35

90 Nittardi 2011 Riserva (Chianti Classico). Made with Sangiovese and 5% Merlot, this opens with aromas of dried plum, scorched earth, exotic spice and a whiff of cedar. On the palate, ground black pepper, clove, mocha and espresso accent a core of dried black cherry. Firm, fine-grained tannins provide the framework. Weygandt-Metzler. —K.O.
abv: 14% **Price:** $55

90 San Felice 2011 Il Grigio da San Felice Riserva (Chianti Classico). This firmly structured Sangiovese opens with aromas of underbrush, fragrant purple flowers, ripe berry and a whiff of ground pepper. On the savory palate, notes of licorice, clove and espresso add depth to the core of ripe cherry. Premium Brands. —K.O.
abv: 14.5% **Price:** $23

90 San Felice 2011 Villa La Pagliaia Riserva (Chianti Classico). Aromas of leafy forest floor, grilled porcini, ripe plum and toast lead the nose. The palate offers ripe black cherry, grilled herb, cinnamon and mocha alongside tightly knit, fine-grained tannins. It closes on a tobacco note. Premium Brands. —K.O.
abv: 14% **Price:** $NA

90 San Leonino 2011 Monsenese Riserva (Chianti Classico). Fragrant and elegantly structured, this poised Sangiovese opens with aromas of pressed violet, wild berry and a whiff of dark baking spice. The palate delivers black cherry, crushed raspberry, white pepper and clove alongside polished tannins. Seaview Imports. —K.O.
abv: 13.5% **Price:** $34

90 Tenuta di Nozzole 2012 Riserva (Chianti Classico). Aromas of scorched earth, black cooking spice and ripe berry lead the nose. The medium-bodied, easy-drinking palate doles out fleshy black cherry, ripe raspberry, licorice and ground pepper alongside polished tannins. Kobrand. —K.O.
abv: 13.5% **Price:** $24

90 Vignamaggio 2012 Gherardino Riserva (Chianti Classico). A blend of Sangiovese and 15% Merlot, this opens with aromas that recall red currant, cedar and rose petal. The savory palate doles out wild cherry, white pepper, cinnamon and aniseed alongside polished tannins. Bedford International. —K.O.
abv: 13.5% **Price:** $25

90 Villa Calcinaia 2011 Riserva (Chianti Classico). Aromas of red currant, blackberry, cedar and a whiff of blue flower lead the nose. Made with Sangiovese and 8% Cabernet Sauvignon, the palate doles out spiced blueberry, fleshy plum and juicy black cherry while clove, white pepper and grilled herb provide backup. Sleek tannins make this already very accessible. The Marchetti Co. —K.O.
abv: 14.5% **Price:** $35

89 Agricoltori del Chianti Geografico 2012 Montegiachi Riserva (Chianti Classico). Made with 95% Sangiovese and 5% Colorino, this opens with aromas of ripe blackberry, blue flower and a whiff of exotic spice. The palate offers dried black cherry, cedar and black pepper alongside fine-grained tannins. USA for Little Wine Co. —K.O.
abv: 13.5% **Price:** $28

89 Borgo Scopeto 2011 Misciano Riserva (Chianti Classico). For full review see page 75.
abv: 13% **Price:** $35

89 Brancaia 2012 Riserva (Chianti Classico). A blend of 80% Sangiovese and 20% Merlot, this opens with aromas of sun-baked earth, ripe plum, blue flower and a whiff of oak-driven spice. The firm palate delivers dried black cherry, anise, coconut, mocha and grilled sage alongside dusty tannins that leave a slightly astringent finish. E & J Gallo. —K.O.
abv: 13.5% **Price:** $35

89 Cantalici L'Antica Fornace di Ridolfo 2011 Baruffo Riserva (Chianti Classico). This boasts enticing aromas of pressed blue flower, perfumed red berry and a balsamic note. The smooth palate delivers dried black cherry, licorice, clove and tobacco while velvety tannins provide the framework. Reflecting the hot vintage, it's a bit shy on fresh acidity so enjoy soon. Chigazola Merchants. —K.O.
abv: 14% **Price:** $34

89 Castello di Gabbiano 2011 Riserva (Chianti Classico). A full-bodied mix of Sangiovese and 5% Merlot, this offers aromas of ripe dark-skinned fruit, dark cooking spice, menthol and tobacco. On the firm, forward palate, notes of clove, peppercorn and anise accent the core of dried black cherry. Assertive, fine-grained tannins provide the framework. Treasury Wine Estates. —K.O.
abv: 14.5% **Price:** $20

89 Fattoria di Montemaggio 2009 Riserva (Chianti Classico). Made with Sangiovese and 5% Merlot, this opens with scents underbrush, scorched earth, cedar and baked plum. The palate offers dried black cherry, ground pepper, licorice and a confectionary note supported by assertive,

fine-grained tannins. A grilled herb note signals the close. Total Wine & More. —K.O.
abv: 13.5% **Price:** $35

89 Tenuta del Nanfro 2012 Riserva (Chianti Classico). Aromas of tilled soil, leather, spiced berry and menthol lead the nose. The palate offers blackberry, Marasca cherry, cedar, mint and white pepper alongside fresh acidity and assertive but fine-grained tannins that leave a somewhat drying finish. Drink 2016–2020. Villa Italia. —K.O.
abv: 14.5% **Price:** $NA

89 Tenuta di Arceno 2011 Strada al Sasso Riserva (Chianti Classico). Aromas of scorched earth, grilled porcini, black plum and a confectionary note lead on this robust red. The hearty palate offers dried black cherry, espresso, toasted oak, anisette, coconut and oak-driven spices alongside the heat of evident alcohol. Velvety tannins carry the warm, ripe flavors. Jackson Family Wines. —K.O.
abv: 15% **Price:** $35

89 Tenuta di Capraia 2011 Riserva (Chianti Classico). This 100% Sangiovese opens with aromas of dried black-skinned fruit, menthol, pressed flowers, allspice and leather. The palate offers dried black cherry, licorice, espresso and tobacco alongside tightly knit but refined tannins. Drink now. Monsieur Touton Selection Ltd. —K.O.
abv: 14% **Price:** $20

89 Villa Cerna 2011 Riserva (Chianti Classico). Aromas of toast, mocha and baked plum lead the nose of this blend of Sangiovese and 10% Colorino. The taut palate offers dried wild cherry, raspberry, mint and ground pepper alongside fine-grained tannins. Drink 2016–2021. Banfi Vintners. —K.O.
abv: 13.5% **Price:** $35

ISRAEL

CABERNET SAUVIGNON

94 Recanati 2011 Reserve David Vineyard Cabernet Sauvignon (Galilee). For full review see page 70. Kosher. ***Cellar Selection***.
abv: 14% **Price:** $25

93 Golan Heights Winery 2011 Yarden Cabernet Sauvignon (Galilee). Violet-red in the glass, this wine has a nose of blackberries and gingerbread spice. It is well balanced, with equal amounts of velvety tannins and refreshing brightness cavorting on the palate. Pronounced flavors of blackberry, aniseed, smoke, flint and thyme are accentuated by notes of mint tea. Kosher. Yarden Wines, Inc. ***Cellar Selection***. —M.D.
abv: 15% **Price:** $33

92 Dalton 2012 Reserve Cabernet Sauvignon (Galilee). For full review see page 72. Kosher.
abv: 14% **Price:** $32

92 Jerusalem Wineries 2013 3400 Premium Cabernet Sauvignon (Judean Hills). For full review see page 72. Kosher. ***Editors' Choice***.
abv: 13.5% **Price:** $17

91 Golan Heights Winery 2011 Gilgal Cabernet Sauvignon (Galilee). Aromas of black cherry, almond and espresso bean open on the palate to flavors of cassis, black cherry, strawberry, black pepper and custard. Smooth tannins linger on the palate accompanied by flavors of juicy fruit. Kosher. Yarden Wines, Inc. ***Best Buy***. —M.D.
abv: 14.5% **Price:** $15

RED BLENDS

93 Recanati 2012 Reserve Red (Galilee). A co-fermented blend of 97% Syrah and 3% Viognier, this wine has a bouquet of black cherry, chocolate covered espresso bean and rose petal. It is a nicely crafted wine that offers flavors of blackberry, cranberry, *sambuca* and sage. Velvety tannins persist through a long lasting finish that is punctuated by bursts of fresh fruit. Kosher. Palm Bay International. —M.D.
abv: 14.5% **Price:** $56

92 Recanati 2011 Special Reserve Red (Galilee). Deep red-violet to the eye, this wine has a well-defined nose of blueberry pie and flint. There is a good mix of tart fruit and spice, with flavors of blueberry, cranberry, black pepper, anise and smoked meat cavorting amidst very soft tannins. The smooth finish is characterized by flavors of smoke and orange zest. Kosher. Palm Bay International. ***Editors' Choice***. —M.D.
abv: 14% **Price:** $53

91 Galil Mountain 2010 Meron (Upper Galilee). Deep garnet in color, this wine has a fruity nose of blueberry and cranberry. It is well rounded in the mouth, with flavors of black cherry, aniseed, violet, orange zest and rose petal. Rich tannins linger on the palate through a finish that offers a nice burst of pomegranate flavor. Kosher. Yarden Wines, Inc. —M.D.
abv: 15.5% **Price:** $28

91 Golan Heights Winery 2012 Gilgal Cabernet-Merlot (Galilee). Dark ruby to the eye, this wine offers a nose of raspberry, talc and violet. There is a nice mix of baking spice and fruit flavors, dominated by blackberry, black cherry, clove and anise with touches of black pepper. The finish is reminiscent of cherry pie, with mingling flavors of cherry, spice and vanilla. Kosher. Yarden Wines, Inc. ***Best Buy***. —M.D.
abv: 14.5% **Price:** $15

91 Golan Heights Winery 2011 Yarden 2T (Galilee). Ruby to the eye, this wine has an enticing bouquet of black cherry and soft baking spices. Flavors of black cherry, cranberry, vanilla, sage and orange rind are at home amid a labyrinth of soft



but persistent tannins. Kosher. Yarden Wines, Inc. —M.D.
abv: 15% **Price:** $34

90 Galil Mountain 2011 Yiron (Upper Galilee). Inky garnet in the glass, this wine offers aromas of black cherry and bell pepper. Fruit, cooling herb and spice flavors coexist peacefully on the palate, with hearty doses of cassis, black cherry, licorice, eucalyptus, chili flakes and bell pepper. Strong but smooth tannins never overcome a nice sense of fruity brightness that lingers on the palate. Kosher. Yarden Wines, Inc. —M.D.
abv: 15% **Price:** $32

90 Golan Heights Winery 2013 Hermon Red (Galilee). Fragrances of cherry, vanilla custard and black licorice prepare the tastebuds for flavors of cherry conserves, cassis, anise, smoke, flint and jalapeño. While this wine may be a little too smoky and spicy for some palates, fruit flavors hold their own; overall, it is well balanced. Strong tannins persist into the jalapeño-laced finish. with dark fruits lingering on the post-palate. Kosher. Yarden Wines, Inc. ***Best Buy***. —M.D.
abv: 13.9% **Price:** $15

90 Golan Heights Winery 2013 Hermon Indigo (Galilee). Deep garnet in the glass, this red blend has aromas of blackberry, vanilla and cedar. There is a good balance of tannins and strong fruit, with flavors of blackberry, cedar, tart cherry and smoked meat. The rich but not overpowering tannins last well beyond a smooth finish that offers flavors of smoke and cranberry. Kosher. Yarden Wines, Inc. ***Best Buy***. —M.D.
abv: 13.9% **Price:** $15

90 Recanati 2014 Yasmin Red (Galilee). For full review see page 77. Kosher. ***Best Buy***.
abv: 14% **Price:** $12

89 Galil Mountain 2011 Alon (Upper Galilee). Aromas of cranberry and yellow pepper prime the palate for flavors of cherry pie, cranberry, smoked meat, almond paste and baking spices. A sense of spicy coolness can sometimes overpower the cherry and cassis flavors, and light tannins persist into a finish that is equal parts baking spice and strawberry tart. Kosher. Yarden Wines, Inc. —M.D.
abv: 15% **Price:** $21

NEW ZEALAND

SAUVIGNON BLANC

91 Nautilus 2014 Sauvignon Blanc (Marlborough). This is a tight, crisp rendering of Marlborough Sauvignon Blanc. Struck flint aromas add nuance, while the bright lemon-lime flavors whirl together into a citrus sorbet of refreshment. Negociants USA, Inc. ***Editors' Choice***. —J.C.
abv: 13% **Price:** $19

91 Omaka Springs 2014 Estate Grown Sauvignon Blanc (Marlborough). For full review see page 73. ***Editors' Choice***.
abv: 12.5% **Price:** $20

90 Craggy Range 2014 Te Muna Road Vineyard Sauvignon Blanc (Martinborough). Craggy's style of Sauvignon Blanc has always favored texture over flamboyant aromatics, but the 2014 offers subtle notes of tomato stalk layered over citrus fruit. Grapefruit predominates, but there's a hint of stone fruit and the hallmark Craggy creaminess to the wine's texture. Kobrand. —J.C.
abv: 13% **Price:** $22

90 Forrest 2014 Sauvignon Blanc (Marlborough). This is on the pungent side, boasting aromas of boxwood and white grapefruit. Try it with a ceviche or herb-steamed mussels to lessen the impact, or embrace the potent, leaf-inflected flavors on their own. Either way, savor the silky texture and crisp, vibrant finish. Pacific Prime Wines. —J.C.
abv: 12.5% **Price:** $18

90 Lake Chalice 2014 Sauvignon Blanc (Marlborough). Struck flint, fig and melon aromas lead the way, followed by similar flavors, plus a strong backbone of mixed citrus. It's pleasantly light in weight, with a long, crisp, citrusy finish. Pacific Prime Wines. —J.C.
abv: 13% **Price:** $18

90 Selaks 2014 Reserve Sauvignon Blanc (Marlborough). The combination of leafiness and pink grapefruit on the nose suggests red currants, while the flavors on the palate are more tropical in nature. Still, crisp citrus carries the day, giving vibrancy to this medium-bodied wine. American Estates Wines, Inc. —J.C.
abv: 13% **Price:** $18

89 Barker's Marque 2014 Three Brooms Single Vineyard Certified Sustainable Sauvignon Blanc (Marlborough). For full review see page 75.
abv: 13% **Price:** $17

89 Jules Taylor 2014 Sauvignon Blanc (Marlborough). This medium-bodied Sauvignon Blanc adds a bit of creamy depth on the midpalate, while its aromas and flavors of fig and melon are on the ripe side for Marlborough. Despite that, it's still clean and refreshing, with a long, citrus-pith finish. Maritime Wine Trading Collective. —J.C.
abv: 13% **Price:** $17

89 Peregrine 2013 Sauvignon Blanc (Central Otago). Central Otago isn't exactly known for its Sauvignon Blanc, but this is a credible version. It's pungent and sweaty, but compensates with a rich texture, ample grapefruit flavors and a long finish. Vineyard Brands. —J.C.
abv: 13% **Price:** $26

89 Yealands 2014 Sauvignon Blanc (Marlborough). For such a large-production wine, this is admirably complex, featuring delicate herbal shadings accenting hints of nectarine and citrus. The texture is a bit oily, but that's balanced by a long, mouthwatering finish. Palm Bay International. —J.C.
abv: 12.5% **Price:** $16

88 Craggy Range 2013 Te Muna Road Vineyard Sauvignon Blanc (Martinborough). This is plump, medium-weight Sauvignon Blanc that's fully ripe and easy to drink. Pineapple and pink grapefruit aromas and flavors are mellow and harmonious at this stage. Drink up. Kobrand. —J.C.
abv: 13% **Price:** $22

88 Forefathers 2014 Wax Eye Sauvignon Blanc (Marlborough). California winemaker Nick Goldschmidt reaches back to his New Zealand roots for this bottling. It's a finely balanced mélange of grapefruit, cut grass and fig notes carried by medium body and a soft, appealing finish. Goldschmidt Vineyards. —J.C.
abv: 13% **Price:** $17

88 Goldwater 2014 Wairau Valley Sauvignon Blanc (Marlborough). This light- to medium-bodied wine is composed, restrained and balanced. Scents of struck flint and tomato leaf add a welcome edge, while delicate white-fruit notes play in the background. Pasternak Wine Imports. —J.C.
abv: 13% **Price:** $20

88 Kennedy Point 2014 Sauvignon Blanc (Marlborough). This Waiheke Island-based winery sources its Sauvignon Blanc from Marlborough. The result is a rather leafy, slightly vegetal wine that's reminiscent of tomato stalk and celery leaf, yet remains refreshing and pleasant, with a strong citrus core. Try it with ceviche or simple broiled sole. Kysela Père et Fils. —J.C.
abv: 13% **Price:** $18

88 Tussock Jumper 2014 Sauvignon Blanc (Marlborough). Nectarine and fig notes mark the nose, while the palate is mellow and well-ripened, then delivers a refreshing citrusy kick on the long, grapefruit finish. Drink this medium-bodied wine over the next 6–9 months. Tri-Vin Imports. ***Best Buy***. —J.C.
abv: 12.5% **Price:** $13

87 Frenzy 2014 Sauvignon Blanc (South Island). This medium-bodied wine smells a bit like a bouquet of pineapple, sage and lemony thyme. On the palate, the wine is restrained and citrusy, with a clean, refreshing finish. Wilson Daniels Ltd. —J.C.
abv: 13% **Price:** $14

87 Yealands 2013 Aware Valley Single Vineyard Estate Sauvignon Blanc (Marlborough). A wine of contradictions, this attempts to merge ripe elements, like fig, nectarine and melon, with taut notes of citrus and hints of garden peas. It's medium bodied, with a crisp, pleasant finish. Palm Bay International. —J.C.
abv: 13% **Price:** $33

86 Ata Rangi 2013 Sauvignon Blanc (Martinborough). The Sauvignon Blanc here never seems to hit the highs of the Burgundian varieties, but the 2013 is a solid effort. Aromas of struck flint give a faintly Old World character to this medium-bodied wine, followed by hints of stone fruit and pineapple and an abbreviated finish. Epic Wines. —J.C.
abv: 13% **Price:** $27

86 Fire Road 2014 Sauvignon Blanc (Marlborough). Ever get served a grapefruit half topped with a maraschino cherry? That's kind of what this wine smells like. So it's a bit confected, but pleasant, with hints of currant and citrus, with a slightly sweet-and-sour finish. Winesellers Ltd. —J.C.
abv: 13% **Price:** $14

86 Framingham 2014 Sauvignon Blanc (Marlborough). This wine hits all the standard Marlborough Sauvignon Blanc notes: ripe notes of fig and melon joined by cut grass and citrus. It's not overly concentrated, but it's easy to drink and comes together harmoniously on the finish. Evaton, Inc. —J.C.
abv: 13% **Price:** $20

86 Jackson Estate 2013 Stich Sauvignon Blanc (Marlborough). This is a crisp, clean and zesty wine, built on a simple but tasty base of white grapefruit. It's light to medium in body, with a refreshing finish. Kendall-Jackson Winery. —J.C.
abv: 13% **Price:** $22

86 Oyster Bay 2014 Sauvignon Blanc (Marlborough). At this scale (170,000 cases imported), the quality is remarkable. Leafy notes accent pink grapefruit aromas and flavors, coming together in a harmonious, easy-drinking finish. Oyster Bay Wines. —J.C.
abv: 13% **Price:** $15

CALIFORNIA

CABERNET SAUVIGNON

95 Portfolio 2011 Limited Edition Red (Napa Valley). This is a tiny-production blend of 82% Cabernet Sauvignon and 18% Cabernet Franc, the latter sourced from Detert East Vineyard along the Oakville bench, the former from Hendry Ranch in western Napa. Made by Genevieve Janssens, it has an old-world soul with plenty of California complexity, balanced in woody notes of coconut flake and black cherry, the tannins are fine-grained and integrated. A simply gorgeous wine. ***Editors' Choice***. —V.B.
abv: 15% **Price:** $140

94 Mithra 2012 Cabernet Sauvignon (Mount Veeder). For full review see page 70. ***Cellar Selection***.
abv: 14.2% **Price:** $190

94 Sojourn 2012 Proprietary Cuvée Cabernet Sauvignon (Napa Valley). A 100% Cabernet Sauvignon from a number of hillside and valley floor vineyards, including Beckstoffer Georges III, this still-developing wine is delicately layered in soft-grained tannins, a dusty, graphite spark around the mellow red fruit and anise. With a lingering finish, it ends with a touch of dust. Cellar through 2020. ***Cellar Selection***. —V.B.
abv: 14.8% **Price:** $125

94 Vine Cliff 2012 Private Stock 16 Rows Cabernet Sauvignon (Oakville). This small-production wine is a blend of Cabernet Sauvignon with smaller percents of Cabernet Franc, Malbec and Petit Verdot. Pencil lead, cedar and tobacco leaf greet on entry before soft yet generous layers of tannin swirl on the palate, informed by a depth of blackberry. A mix of savory and fruity, the finish is subtle in white pepper. Cellar through 2022. ***Cellar Selection***. —V.B.
abv: 14.8% **Price:** $150

93 B Cellars 2012 Ehrlich Vineyard Cabernet Sauvignon (Oakville). For full review see page 70. ***Cellar Selection***.
abv: 14.9% **Price:** $115

93 Hess Collection 2012 Cabernet Sauvignon (Mount Veeder). For full review see page 71.
abv: 14.6% **Price:** $60

93 Sculpterra 2011 Bentley Ironworks Cabernet Sauvignon (Paso Robles). For full review see page 71.
abv: 13.6% **Price:** $60

93 Sojourn 2012 Vineyard Georges III Cabernet Sauvignon (Rutherford). A 100% Cabernet Sauvignon from the heart of the appellation, this wine expands on the palate, and is an all-around rich, round and ripe expression of health and vigor. Dried cherry and chalky, dusty tannins form the core of the palate, before a satisfying finish of dark, deep chocolate. Cellar through 2020. ***Cellar Selection***. —V.B.
abv: 14.7% **Price:** $95

92 Cooper-Garrod 2009 George's Vineyard Cabernet Sauvignon (Santa Cruz Mountains). This patiently aged wine boasts an amazing nose of dried olallieberry fruit leather, chocolate-cherry sauce, vanilla extract and exotic black spices, showing its years in only the best ways. It's surprisingly lean on the palate at first, then evolves into red cherries and plums, with well-integrated dried oregano and black pepper spices. —M.K.
abv: 13.9% **Price:** $41

92 Vine Cliff 2012 Cabernet Sauvignon (Oakville). Concentrated in black currant, cedar and olive, this has subdued tannins that are chalky and smooth. The aroma takes on pretty lavender and violet connotations that allure. Dried herb and black pepper mingle on the finish. This



wine is lovely now, but should cellar nicely through 2020. ***Cellar Selection***. —V.B.
abv: 14.8% **Price:** $85

92 Vine Cliff 2012 Cabernet Sauvignon (Napa Valley). Brawny, with an explosive concentration of blackberry, this intense wine offers hints of tobacco, smoked meat and black licorice elevated on the palate. Blended with small amounts of Cabernet Franc, Malbec and Petit Verdot, it finishes on a bittersweet note and with some black pepper. Cellar through 2020. ***Cellar Selection***. —V.B.
abv: 14.8% **Price:** $60

91 Feliz Noche 2006 Cabernet Sauvignon (Santa Barbara County). A concentrated nose of cherry compote, burned vanilla bean, black pepper and dried dill invite the nose into this wine by former field hand turned respected winemaker Felipe Hernandez. It's incredibly delicious upon sipping, with cherry sauce and blueberry and blackberry fruits, all leveled by a graphite and slate minerality. —M.K.
abv: 15% **Price:** $95

91 Hunnicutt 2012 Cabernet Sauvignon (Napa Valley). Elegant in fine-grained tannins, this well-made, complex wine offers savory cranberry and cassis plus brighter, spicier red fruit, alongside a layering of graphite, dried herb and chocolate. Full bodied, it remains balanced throughout, finishing with length and breadth. —V.B.
abv: 14.5% **Price:** $50

91 Joseph Phelps 2012 Estate Grown Cabernet Sauvignon (Napa Valley). For full review see page 73. ***Cellar Selection***.
abv: 14.5% **Price:** $70

91 Paul Dolan 2012 Cabernet Sauvignon (Mendocino County). For full review see page 73. ***Editors' Choice***.
abv: 14.5% **Price:** $25

91 St. Supéry 2012 Dollarhide Estate Cabernet Sauvignon (Napa Valley). For full review see page 74.
abv: 14.5% **Price:** $100

90 Inglenook 2011 Cask Cabernet Sauvignon (Napa Valley). Originally made between the 1930s and early 1960s, Cask was given new life by Francis Ford Coppola in the mid-1990s. This vintage is on the money in terms of style, going for a timeless, elegantly lean wine with dense tannins and plenty of vibrancy. Cranberry, black tea and a tease of green olive mark the entry, before denser elements of coffee and tobacco feature on the finish. Cellar through 2021. ***Cellar Selection***. —V.B.
abv: 14.2% **Price:** $75

90 Vellum 2011 Cabernet Sauvignon (Napa Valley). Made from a majority of Cabernet Sauvignon with a handful of Merlot and Petit Verdot, this wine is on the cooler-climate side of the sensory equation, a note of pencil and olive here, a bit of juicy cranberry there. Chalky tannins complete the picture, the wine balanced and medium to light in weight. —V.B.
abv: 14.1% **Price:** $75

89 Braveheart 2012 Cabernet Sauvignon (California). This engages the taste buds with bright, ripe fruit flavors and balances them with good crisp acidity and light tannins, plus spicy oak accents that resemble vanilla, allspice and nutmeg. Medium to full bodied, it feels smooth in the mouth but the lip-smacking tannins carry through on the finish. —J.G.
abv: 13.5% **Price:** $20

89 Clayhouse 2013 Red Cedar Vineyard Cabernet Sauvignon (Paso Robles). For full review see page 77. ***Best Buy***.
abv: 13.5% **Price:** $14

89 Martellotto 2013 La Bomba Cabernet Sauvignon (Happy Canyon of Santa Barbara). A lively and fresh nose of blackberries, black cherries, black pepper, turned earth and fresh fennel greet the nose on this wine that's made by Mike Roth for Greg Martellotto. There are flavors of blackberry-filled licorice spice cake on the palate, though the tannins could use a bit of mellowing. —M.K.
abv: 14% **Price:** $28

89 Slingshot 2013 Cabernet Sauvignon (Napa Valley). This wine is still a baby, pudgy and withdrawn, yet still it imparts enough herbal and black cherry to be inviting and promising. It retains the girth of tannins expected in a youthful wine, but is already integrative in oak. Let it open for the full effect. —V.B.
abv: 14.5% **Price:** $23

88 Aviary 2012 Cabernet Sauvignon (Napa Valley). Blended with smaller amounts of Merlot and Petite Sirah, this wine has a shock of smoky leather and cigar box on the entry, before becoming soft and juicy in mulberry, cherry and vanilla on the palate midway through the glass. Midweight, it remains juicy and smooth on the finish. —V.B.
abv: 13.9% **Price:** $30

88 G. Reedy 2012 Cabernet Sauvignon (Alexander Valley). Rich and thick in blackberry and licorice, this wine is also soft and juicy on the midpalate, with big black fruit, vanilla and leather. Integrated tannins remain chewy until the finish, when a taste of bittersweet chocolate comes into play. —V.B.
abv: 14.4% **Price:** $32

88 Martin Ray 2012 Reserve Cabernet Sauvignon (Stags Leap District). Muted on the nose and entry at first, this wine develops in the glass, offering juicy blackberry and plum around sturdy, powerful tannins and a whiff of tobacco. Approachable on the palate, it finishes in a splendor of white pepper. —V.B.
abv: 14.8% **Price:** $75

88 Patel Napa Valley 2011 Cabernet Sauvignon (Napa Valley). A strong marking of cedar, pencil and green tobacco exude aromatically and emphatically before soft, silky waves of integrated oak and tannin play on the palate. Elegant, this wine finishes in a hurry. —V.B.
abv: 14.8% **Price:** $110

88 Pugilist 2013 Cabernet Sauvignon (Happy Canyon of Santa Barbara). There is rich blackberry juice enhanced by campfire ash and a touch of roasted game on the fruity nose of this wine. Black cherries power the palate, but in a restrained fashion, with graphite, black loam and pencil shavings adding to the mix. —M.K.
abv: 14.1% **Price:** $25

88 Saddleback 2010 Cabernet Sauvignon (Oakville). Almost entirely Cabernet Sauvignon, with 9% Petit Verdot, this wine spent two years in barrel. There's a lightness of being to the overall texture and flavor, a high-toned sensibility that remains lively and fresh on the palate. Cranberry, black cherry, clove and cigar have had time to intermingle and accent the velvety tannins. —V.B.
abv: 14.2% **Price:** $72

88 Tamber Bey 2012 Deux Chevaux Vineyard Cabernet Sauvignon (Yountville). A Cab-based wine with 20% Merlot, this has juicy blackberry and currant to soften the overreaching tannic profile. Blessed in cedar and tobacco, this also presents a strong showing of dried herb. The fruit leans black and blue, from blueberry to black plum, a nod to the Merlot. —V.B.
abv: 14.7% **Price:** $50

87 Insatiable 2013 Cabernet Sauvignon (California). A beautifully fragrant but not overpowering oak aroma wafts up from the glass. The same sort of sophisticated spicy element joins in the flavors along with vivid black cherry notes supported by firm acidity, moderate tannins and medium body. It's built like a classic, but it costs much less. ***Best Buy***. —J.G.
abv: 13.5% **Price:** $9

87 Rutherford Grove 2009 Pestoni Family Estate Reserve Cabernet Sauvignon (Howell Mountain). Thick, like blueberry syrup, this is a soft, layered wine with notions of vanilla, toasted oak and spearmint that confound on the palate. A substantial, concentrated wine, it finishes in mocha chocolate. —V.B.
abv: 15.2% **Price:** $75

87 Tortoise Creek 2012 Cherokee Lane Cabernet Sauvignon (Lodi). For full review see page 77. ***Best Buy***.
abv: 13.5% **Price:** $12

86 **401K 2012 Cabernet Sauvignon (California).** A gentle wine, this has warm, fruity aromas, ripe red cherry and raspberry flavors, a soft texture and fine-grained tannins. Medium to full bodied and almost sweet in balance, it's easy to enjoy. —J.G.
abv: 13.9% **Price:** $15

86 **Chateau St. Jean 2012 Cabernet Sauvignon (Alexander Valley).** Substantially tannic and robust in tar and tobacco, this wine smells and tastes big and broad, a good choice for generous cuts of meat, preferably grilled. Black cherry and blackberry expand in waves around the oak and tobacco. —V.B.
abv: 14.6% **Price:** $30

86 **Hill Family Estate 2012 Cabernet Sauvignon (Napa Valley).** A stamp of smoke and toasted oak mark the entry into this wine, followed by chewy tannins that wrap themselves around dark layers of chocolate and tobacco leaf, the structure at first impenetrable. The finish is relaxed and somewhat short. —V.B.
abv: 14.8% **Price:** $55

85 **Bota Box 2013 Cabernet Sauvignon (California).** This full-bodied wine has an earthy, smoky aroma, an abundance of fresh grapy flavors and a soft but supportive texture. The aroma is pretty strong, and then the otherwise-generous fruit characteristics take over. ***Best Buy***. —J.G.
abv: 13% **Price:** $23/3L

RED BLENDS

93 **Aaron 2012 Trespasser (Paso Robles).** Almost pitch-black in color, this blend of 69% Petite Sirah, 12% Mourvèdre, 10% Syrah and 9% Grenache hits the nose with concentrated black cherries, blackberries, charred beef tips and a touch of vanilla candy. It's dense but not overly tannic on the palate, which is the flavor of blackness personified, offering blueberries, boysenberries, plum skin tartness and black tea depth. —M.K.
abv: 15.4% **Price:** $44

93 **Paix Sur Terre 2013 Either Side of the Hill Glenrose Vineyard (Adelaida District).** Sexy, luscious aromas of buttered plums and seared beef fat invite the nose on this blend of 70% Syrah and 30% Mourvèdre, which proves more delicate than brawny. Beef char and blackberry paste power the palate, but it coalesces around a focused line of licorice and graphite. —M.K.
abv: 15.3% **Price:** $48

93 **Paix Sur Terre 2013 Songs of Its Own Glenrose Vineyard (Adelaida District).** Lilac and violet hang with blackberries, black plums and sweet mocha on this purple chiffon-cake scented wine from winemaker Ryan Pease. The blend of 55% Grenache, 30% Mourvèdre, 12% Syrah and and 3% Counoise is full and silky on the palate, with olallieberry fruits, proving juicy but not jammy or overpowering. —M.K.
abv: 15% **Price:** $48

92 **Baker & Brain 2012 Pendulum (Monterey County).** This tasty blend of 60% Syrah and 40% Grenache offers blueberry, olallieberry, gamy goat meat and minty cola on the ever-so-slightly reductive nose. The palate picks up a bit of tar as well as cooked beef and pork, served in a sauce of elderberry and blackberry fruits. —M.K.
abv: 14.9% **Price:** $35

91 **Carina Cellars 2012 Clairvoyant (Adelaida District).** Ripe boysenberries, sweet tar and uncracked peppercorns greet the nose on this blend of 50% Syrah, 35% Grenache and 15% Mourvèdre. It's quite juicy with dark fruits once sipped, then picks up a minty and licorice lift in the midpalate, proving both dense and lively. —M.K.
abv: 14.4% **Price:** $28

91 **Carina Cellars 2012 Sibylline (Adelaida District).** This is a lively wine on both nose and palate, showing velvety aromas of fresh-squeezed boysenberry laced with violet and black pepper, reminiscent of a lavender-roasted lamb. Dense, very spicy elderberries emerge once sipped, with wild sage, oregano and a definite woody character. —M.K.
abv: 14.8% **Price:** $36

91 **Kale 2012 Broken Axle Stagecoach Vineyard (Napa Valley).** From the Pritchard Hill section of the vineyard, this wine consists of 75% Syrah and 25% Grenache. A hearty, fruity and big-boned explosion of blueberry and strawberry, it's rimmed in coconut flake and black, leathery pepper. Dense and full bodied, the minerality should allow it to cellar and integrate through 2020. ***Cellar Selection***. —V.B.
abv: 15.2% **Price:** $65

90 **Calcareous 2012 Tres Violet (Paso Robles).** Heavy and concentrated vanilla-cherry cola and gingerbread spice notes power the dense nose on this blend of 45% Mourvèdre, 37% Grenache and 18% Syrah. The dried cherries and vanilla bean character extends to the palate, where it also shows Vietnamese coffee flavors mixed with creamy mocha. —M.K.
abv: 15.8% **Price:** $48

90 **Kale 2012 Kick Ranch Vineyard Home Run Cuvée (Sonoma County).** A mere youth, this blend of 68% Syrah, 30% Grenache and 2% Viognier needs time, suggesting a decant before enjoying. High-toned and juicy blueberry and blackberry remain shy on the palate, while the wine's more exotic handfuls of black licorice and tea are more pronounced, alongside a dark chocolate vibe and pinches of white pepper. —V.B.
abv: 14.7% **Price:** $45



90 **Keating 2012 Finvarra (North Coast).** Dark colored, fragrant and firm-textured, this Bordeaux-style blend has a lot of substance and will appeal to lovers of full-bodied, tannic wines. The aromas resemble dark cherry, black currant and that tempting cigar box note. It feels full and weighty on the palate and well laced with supportive tannins. —J.G.
abv: 14.6% **Price:** $55

90 **La Sirena 2012 Pirate TreasuRed (Napa Valley).** A playful blend of Cabernet Sauvignon, Syrah, Grenache, Merlot, Petit Verdot, Cabernet Franc and Petite Sirah, this hearty bottling delivers something for everyone, from the austere, classic nature of the Bordeaux varieties to the fruitiness and savory leather tones of the Rhônes. It's made to be bold, black and enjoyable now; pack a bottle or two for your next adventures, eye patch optional. —V.B.
abv: 14.7% **Price:** $65

90 **Sculpterra 2013 Mega Focus (Paso Robles).** This blend of 47% Grenache, 39% Mourvèdre and 14% Syrah from two different vineyards shows concentrated rose and violet petals, minty cherry juice and dark slate on the nose. It's quite balanced and even on the palate, with black pepper spicing up the red and purple fruits, and a strong acidity keeping the mouth alive. —M.K.
abv: 14.6% **Price:** $40

90 **V. Sattui 2012 Entanglement (Napa Valley).** A Grenache-driven blend with 28% Syrah and 9% Mourvèdre, this is a substantial, concentrated wine generous in leather, pipe tobacco and blackberry pie, accented teasingly in clove. With a big, meaty presence and long, grippy finish, it should stand the test of cellaring, through 2020. ***Cellar Selection***. —V.B.
abv: 14.8% **Price:** $36

90 **Wargin Wines 2011 Big & Beautiful (Solano County).** This impressively concentrated, full-bodied and firmly tannic wine will be a great match for the next juicy steak or lasagna. It has a thick, inky, red color, attractive cedar and spice aromas, and full flavors like blackberries and pomegranate juice. The thick, velvety tannic feel is perfect for adventurous tastes. It's made with Montepulciano, Sangiovese and Freisa grapes. —J.G.
abv: 15.3% **Price:** $18

89 **Cedarville Vineyard 2012 The Rules of Fair Play (Fair Play).** More of a Zinfandel than a red blend, this has plenty of flavor and more tannin than usual. Containing 40% Petite Sirah, it offers a surplus of juicy plum and black cherry flavors, good balance and just enough grippy tannin to make it robust. —J.G.
abv: 15.1% **Price:** $35

89 **Tablas Creek 2013 Côtes de Tablas Estate Grown & Bottled (Paso Robles).** One of the annual blends from the historic West Paso winery, this mix of 55% Grenache, 30% Syrah, 10% Counoise and 5% Mourvèdre shows black cherry extract, elderberries, concentrated rose petals, marjoram leaf and a gamy touch of bloody organ meat on the nose. The flavors prove more slate-driven, with a bit of bacon fat and crushed herbs. —M.K.
abv: 14.5% **Price:** $35

89 **Tablas Creek 2012 Espirit de Tablas (Paso Robles).** This blend of 40% Mourvèdre, 30% Syrah, 21% Grenache and 9% Counoise shows a dense core of fruit on the fresh, tart nose, with blueberry, blackberry and boysenberry, as well as lava rocks and a licorice lift. The palate is all about texture, with good acidity and grip containing the purple fruit flavors —M.K.
abv: 14.5% **Price:** $55

88 **Envy 2012 Estate Bee Bee's Blend (Calistoga).** A majority of Cabernet Sauvignon serves as the foundation, with Merlot and Petite Sirah filling in the rest. A big wine, with sizable components of black cherry and smoked meat making their way on the palate, it offers a bite of bitterness to the tannins that smooth themselves out on the finish. —V.B.
abv: 14.4% **Price:** $45

88 **Van Ruiten 2012 Cab-Shiraz (Lodi).** Deep, rich fruit flavors and a soothing texture add up to a user-friendly wine. Made from 55% Shiraz and 45% Cabernet Sauvignon, it smells like blackberries and ripe purple grapes, tastes equally fruity, and adds hints of light baking spices like vanilla and nutmeg. ***Editors' Choice***. —J.G.
abv: 14% **Price:** $17

87 **Cameron Hughes 2012 Lot 466 (Lodi).** The color is deeper than usual. Aromas are thick with blackberry and boysenberry, and similarly generous flavors seem to spread out and coat the mouth. Accents of chocolate and vanilla add welcome complexity to this rich-tasting wine that's based on Tempranillo grapes. ***Best Buy***. —J.G.
abv: 13.9% **Price:** $12

87 **Dark Horse NV Big Red Blend (California).** Superripe black cherry and dried plum aromas, generous and rich fruit flavors and a smooth texture make this appealing all the way through. Made from Tempranillo and four other varieties, it's boldly flavored but not especially full-bodied, and feels just grippy enough on the palate to go well with burgers and ribs. ***Best Buy***. —J.G.
abv: 13.2% **Price:** $10

87 **Jamieson Ranch 2012 Whiplash Red (California).** This lands on the sweet side of the corral, and has a good texture of tannins and acidity as well as oodles of grapy, blackberry jam flavors to complete the package. It's full bodied, rich in mouthfeel, and the ripe fruit character stays on the finish. —J.G.
abv: 14.5% **Price:** $15

87 **San Francisco Wine Press NV Yerba Buena Red (Mendocino County).** Despite a deep color, the aromas and flavors are surprisingly light, resembling red cherries and strawberries. Welcome, firm tannins and acidity keep this feeling fresh in the mouth rather than heavy. It tastes more like a classy dry red varietal than the usual red blend. —J.G.
abv: 13.9% **Price:** $20

86 **Dalliance 2012 Red (Lake County).** Full body, ripe grapy fruit flavors and a healthy pinch of spicy oak join with a smooth texture that is just slightly tannic. The feeling is mouthfilling, and the wine is dense enough with cherry and berry flavors to be satisfying. It's a blend of mostly Zinfandel and Syrah. —J.G.
abv: 13.9% **Price:** $20

WASHINGTON

SAUVIGNON BLANC

91 **Allerомb 2012 La Reyna Blanca Vineyard Sauvignon Blanc (Columbia Valley).** Made in a full-bodied style, this wine possesses aromas and flavors of nut oil, lemongrass, citrus and herbs, with a rich texture and a finish that lingers. —S.S.
abv: 14.6% **Price:** $42

90 **Novelty Hill 2013 Stillwater Creek Vineyard Sauvignon Blanc (Columbia Valley).** Barrel fermented in new and used French oak and aged sur lie for seven months, this appealing wine brings aromas of pear, spice, fig and papaya. The Sémillon blended in (16%) adds to the palate's richness and weight, with the pleasingly long finish contributing to the enjoyment. —S.S.
abv: 13.5% **Price:** $20

89 **Januik 2013 Sagemoor Vineyards Sauvignon Blanc (Columbia Valley).** This wine is more a Bordeaux Blanc with Sémillon (15%) playing a prominent role. It leads with aromas of custard, barrel spices, pear and fig followed by lighter-styled fruit flavors. The concentration isn't all there but the balance of what is is spot-on. —S.S.
abv: 13.5% **Price:** $20

88 **Auclair 2014 Artz Vineyard Sauvignon Blanc (Red Mountain).** After starting out reductive, this wine opens to reveal light aromas of fig and tropical fruit, seeming a bit muddled. The flavors, however, come through clearly, providing a textured feel. —S.S.
abv: 13.2% **Price:** $19

88 **Browne Family Vineyards 2014 Sauvignon Blanc (Columbia Valley).** A new wine for this winery, this is all varietal and aged in neutral French oak. Notes of pineapple and papaya are followed by full-bodied, rounded, sweet tropical flavors that linger. —S.S.
abv: 13.7% **Price:** $18

86 Barnard Griffin 2014 Fumé Blanc Dry Sauvignon Blanc (Columbia Valley). A mix of Sauvignon Blanc (77%) and Sémillon, this wine comes from three separate vineyards in the Columbia Valley. It shows plenty of Sauvignon's herbal character while also displaying the ripeness of the vintage, with lightly spritzy tropical fruit and fig flavors that possess a fleshy feel. ***Best Buy***. —S.S.
abv: 12.9% **Price:** $9

VIOGNIER

90 Abeja 2014 Estate Grown Viognier (Walla Walla Valley). Walla Walla Valley-designated whites are a rarity. Here aromas of vanilla, toast, honeysuckle and peach show nuance and detail and lead to sweet, light bodied, lightly spritzy stone-fruit flavors with a long finish that commands attention. —S.S.
abv: 14.3% **Price:** $30

90 Cayuse 2013 Cailloux Vineyard Viognier (Walla Walla Valley). Light aromas of wet stone, smoke, stone fruit and white flowers lead to ethereally light yet sweet and flavorful peach notes. It's a very pretty and compelling expression of the variety. —S.S.
abv: 13.9% **Price:** $70

90 McCrea 2010 Ciel du Cheval Vineyard Viognier (Red Mountain). Pale yellow in color, this five-plus-year-old white has aromas of lees, dried apricot and flowers. The palate feels full bodied, but with lighter-styled flavors and a zing of acid on the finish. —S.S.
abv: 14.6% **Price:** $25

89 Novelty Hill 2013 Stillwater Creek Vineyard Viognier (Columbia Valley). Aromas of pear, honeysuckle, cream and peach rise up from the glass. This is lightly creamy in feel, with elegantly styled but well-balanced fruit flavors that linger. —S.S.
abv: 13.5% **Price:** $23

88 Gramercy Cellars 2014 Viognier (Columbia Valley). This wine offers bright aromas of watermelon and cherry Jolly Ranger. It drinks dry with candied fruit flavors that show a pleasing sense of texture and richness. —S.S.
abv: 13.2% **Price:** $22

87 Watermill 2014 Viognier (Columbia Valley). It's difficult to find the aromas of stone fruit and herbs in the glass. The flavors show a lot of lightness and elegance but also a sense of balance. —S.S.
abv: 14.1% **Price:** $16

SYRAH

96 Cayuse 2012 Bionic Frog Syrah (Walla Walla Valley). Aromas of dried herbs, green olive, grilled asparagus and smoke lead to intensely concentrated savory flavors with a flat-out dazzling mouthfeel. It's a knockout that overloads the senses. —S.S.
abv: 14.4% **Price:** $95

96 Horsepower 2012 Sur Echalas Vineyard Syrah (Walla Walla Valley). Arresting and perfumed, this wine displays aromas of stargazer lilies, fire pit, tapenade and smoked meat, displaying exquisite nuance and detail. Flavors are intensely rich yet light in their styling, with a savory and floral finish that continues as long as you care to count. It displays a rare sense of delicacy and intensity that is breathtaking. —S.S.
abv: 13.8% **Price:** $115

96 Horsepower 2012 The Tribe Vineyard Syrah (Walla Walla Valley). An aromatic tour de force, this perfumed wine offers hypnotic notes of flowers, green olive, asparagus, sea breeze, mineral, peat, smoke flowers and an earthy funk, showing layers of complexity. The palate's lithe frame belies the richness of the smoke, fire pit and grilled meat flavors that linger. —S.S.
abv: 14.1% **Price:** $115

95 Cayuse 2012 Armada Vineyard Syrah (Walla Walla Valley). This wine displays a broader fruit profile than The Rocks is often known for, with aromas of plum leading to crushed rock, cracked pepper, olive, herbs and smoked meat. The texture is captivating, both elegant in its styling yet rich, commanding attention with floral notes on the finish. —S.S.
abv: 13.6% **Price:** $90

95 Cayuse 2012 En Chamberlain Vineyard Syrah (Walla Walla Valley). Aromatically this wine is not yet entirely ready to reveal its charms, with reserved notes of mineral, smoked meat, olive brine, fire pit, peat and crushed flowers. The generous earth and savory flavors feel rich and full, leading to a lengthy finish. —S.S.
abv: 14.3% **Price:** $75

95 Reynvaan Family Vineyards 2012 Foothills Reserve Estate Syrah (Walla Walla Valley). Locked up tightly on first pour, this wine shows brooding aromas of black pepper, smoked meat, brown stems, olive and herbs. It explodes across the palate with rich yet elegant, nuanced savory flavors that lead to a hyperextended finish. It will be best after 2020. ***Cellar Selection***. —S.S.
abv: 13.3% **Price:** $65

95 Reynvaan Family Vineyards 2012 In the Hills Estate Foothills in the Sun Vineyard Syrah (Walla Walla Valley). A wine glass can hardly contain this lightly colored wine's generous aromas of



black olive, sea salt, crushed flowers, orange peel, black pepper, mineral and smoked meat. The smoke and savory flavors display a fascinating mixture of lightness and intensity, leading to a floral finish that seems near endless. ***Editors' Choice***. —S.S.
abv: 13.2% **Price:** $60

94 Cayuse 2012 Cailloux Vineyard Syrah (Walla Walla Valley). Light in color, this über aromatic wine conveys flowers, black and green olive, mineral, peat and smoke. The palate is all about elegance of expression and texture, with smoked meat and coffee flavors that linger. —S.S.
abv: 14.2% **Price:** $80

94 Cayuse 2012 En Cerise Vineyard Syrah (Walla Walla Valley). Aromas of green olive, grilled asparagus, moist peat, mineral and coffee meld with earthy funk. The smoke and savory flavors are lithe yet concentrated, lingering on the finish. —S.S.
abv: 13.6% **Price:** $80

94 Côte Bonneville 2012 DuBrul Vineyard Syrah (Yakima Valley). Aromas of dark raspberries, blackberry seed, iron and earth are at the fore on this fruit-focused wine. It offers a dazzling sense of purity and richness along with exceptional balance and an endless finish that kicks it up a notch. The freshness is arresting. ***Editors' Choice***. —S.S.
abv: 13.8% **Price:** $65

94 Reynvaan Family Vineyards 2012 Stonessence Syrah (Walla Walla Valley). The color is light but that's deceptive. Brooding aromas of coffee, smoke, peat, earth, mineral and fire pit lead to lightly styled but rich, focused savory flavors that display both deftness and intensity, with a sense of texture. —S.S.
abv: 13.9% **Price:** $85

94 Reynvaan Family Vineyards 2012 The Contender Estate In the Rocks Vineyard Syrah (Walla Walla Valley). Aromatically dazzling, this wine shows complex notes of smoked meat, fire pit, black olive, peat, crushed flowers and sea breeze. The savory flavors are rich yet light and restrained, with a long, drawn-out finish. It's an impressive wine whose best years are far in front of it. Drink 2020 to 2026. ***Cellar Selection***. —S.S.
abv: 13.8% **Price:** $75

93 Force Majeure 2012 Collaboration Series III Syrah (Red Mountain). This irrepressible wine has aromas and flavors of coffee, mineral, barrel spice, chocolate and dark raspberries. There's a lot of richness to the flavors but also an impeccable sense of balance, along with some grip to the tannins. —S.S.
abv: 14.8% **Price:** $60



93 Gorman 2012 Black Curtain Reserve Syrah (Red Mountain). Closed up tightly, this wine is not yet entirely ready to reveal its charms. Over time it offers aromas of blackberry, huckleberry, bittersweet chocolate, barrel spices and mineral. True to the house style, it pulls no punches with creamy feeling, rich black and blue fruit flavors that sail into the distance. Give it time to open up. —S.S.
abv: 14.8% **Price:** $80

93 No Girls 2012 La Paciencia Vineyard Syrah (Walla Walla Valley). Peat, flower, smoked meat and earthy funk aromas are at the fore. The flavors show a combination of richness and elegance, with smoked meat and olive brine flavors that linger. —S.S.
abv: 13.3% **Price:** $75

93 Owen Roe 2012 Union Gap Syrah (Yakima Valley). This is a dazzler of a wine. Aromas of herbs, coffee, spice and blue and black fruit are expressive but still seem a bit locked up. The sweet, concentrated palate shows mesmerizing texture along with purity and richness, an impeccable sense of balance and a finish that won't quit. —S.S.
abv: NA **Price:** $55

93 Saviah 2012 The Funk Syrah (Walla Walla Valley). Blended with 4% Viognier, this is an attention-getting wine with aromas of black olive, nori, brown stems, smoked meat and blue fruit, unmistakably coming from The Rocks District. The layered, supple mouthfeel is where this wine truly struts its stuff with abundant blue fruit and savory flavors. It's a complete knockout. ***Editors' Choice***. —S.S.
abv: 14.7% **Price:** $55

92 Doyenne 2012 Grand Ciel Grand Ciel Vineyard Syrah (Red Mountain). This intriguing wine brings aromas of cumin, mineral, dry chocolate, barrel spice and dark fruit. It delivers a mouthful of seamless fruit flavors that coat the palate from end to end. —S.S.
abv: 14% **Price:** $68

92 Force Majeure 2012 Estate Syrah (Red Mountain). From this winery's young estate vineyard, this displays aromas of crushed rock, plum, raspberries and herbs along with coffee accents. It's rich and concentrated with layers of red and black fruit flavors. A firm squeeze of grainy tannins could use additional time to unwind. It will be best from 2020 to 2025. —S.S.
abv: 14.7% **Price:** $65

92 Gorman 2012 Sleeping Giant Boushey Vineyard Syrah (Yakima Valley). A new offering from this winery, this pulls no punches with its dense, concentrated flavors of raspberry jam, red apple, peppery spices and huckleberry. It offers a dazzling mouthfeel and an extended finish. —S.S.
abv: 15% **Price:** $80

92 Januik 2012 Ciel du Cheval Vineyard Syrah (Red Mountain). Aromas of baking spices, cocoa, coffee and blue and black fruit lead to rich, textured flavors. The extended finish kicks it up a notch. —S.S.
abv: 14.4% **Price:** $35

92 Januik 2012 Weinbau Vineyard Syrah (Wahluke Slope). A hedonist's delight, this wine is rich and flavorful with notes of dark roasted coffee, bittersweet chocolate and dark fruit. The oak (50% new French) is prominent but plays its part well. —S.S.
abv: 14.4% **Price:** $30

92 JM Cellars 2012 Syrah (Columbia Valley). This is Syrah co-fermented with Viognier coming from Boushey and Stillwater Creek vineyards. The aromas pop with notes of boysenberry cobbler, orange peel and whiffs of smoked meat, while the palate delivers intensity, flavor and richness. —S.S.
abv: 14.5% **Price:** $45

92 Lantz 2012 Syrah (Red Mountain). Aromas of raspberry jam, pencil lead and barrel spices are followed by rich, full-bodied fruit flavors that pack a hefty punch. Not for the faint of heart, it shows the power this growing region can bring. —S.S.
abv: 14.7% **Price:** $36

92 McCrea 2009 Cuvée Orleans Syrah (Yakima Valley). The six years this wine has had to stretch its legs have been well spent. It shows appealing aromas of chocolate along with dried and fresh dark fruit that lead to rich, ripe flavors. It's in full bloom and ready to drink. —S.S.
abv: 14.6% **Price:** $40

92 Proper 2013 Estate Syrah (Walla Walla Valley). On first pour, this wine is still in its shell with aromas of huckleberries, dried herbs and plums, with savory notes lurking in the background. It's fleshy in feel with plush, pure blue fruit and smoked meat flavors that linger on the finish. —S.S.
abv: 14.8% **Price:** $NA

92 Reynvaan Family Vineyards 2012 In the Rocks Estate Syrah (Walla Walla Valley). Aromas of green olive, tapenade, mineral, peat, flowers and earthy funk lead to plum and savory flavors. It's lighter styled and all about elegance of expression, with guava flavors on the finish. —S.S.
abv: 14% **Price:** $65

92 Reynvaan Family Vineyards 2012 The Unnamed Estate Syrah (Walla Walla Valley). The color is light and the black and green olive, smoked meat and savory aromas are reserved. However, there's an elegant yet rich, captivating feel to the savory flavors that make this wine hard to resist. —S.S.
abv: 13.8% **Price:** $65

92 Stolen Horse 2012 Syrah (Columbia Valley). This perfumed wine offers aromas of plum, flowers, orange peel, smoked meat and coffee. The blue fruit flavors are soft, focused and rich, lingering on the finish. —S.S.
abv: 14.1% **Price:** $48

91 Corliss Estates 2011 Syrah (Columbia Valley). This wine smells like a bowl of fresh fruit. Aromas of huckleberries and raspberries mix with dried flowers, orange peel and milk chocolate. It's rich and hedonistic in style, with a velvety texture and a finish that won't quit. —S.S.
abv: 14.9% **Price:** $65

91 Kontos Cellars 2012 Les Collines Vineyard Syrah (Walla Walla Valley). Aromas of vanilla and baking spices take the lead, followed by dark fruit. The palate is all about texture, showing a creamy richness to the fruit and barrel flavors that linger. The oak plays a prominent role but it generally works. —S.S.
abv: 14.8% **Price:** $38

91 McCrea 2009 Syrah (Yakima Valley). A full six years old, this wine is in a sweet spot, with aromas of fresh and dried blue and red fruit. It's rich in style with plump, luscious fruit flavors. It still has time but it's hard to imagine it could get much better. Drink now. ***Editors' Choice***. —S.S.
abv: 14.8% **Price:** $25

91 McCrea 2009 Boushey Grand Cote Vineyard Syrah (Yakima Valley). Already six years old, this is in full bloom, offering aromas of jammy red and black fruit sprinkled with cocoa and iron. Flavors show purity and richness, with barrel influences dialed back. —S.S.
abv: 14.8% **Price:** $36

91 Novelty Hill 2012 Syrah (Columbia Valley). The variety is unmistakable, with aromas of coffee, earth and plummy fruit. Rich flavors display a mix of fruit and barrel (45% new French and American), making it a delicious find at this price. —S.S.
abv: 14.4% **Price:** $23

91 Pursued by Bear 2011 Baby Bear Syrah (Columbia Valley). Aromas of vanilla bean, coconut and cocoa meld with cherry cola and dark fruit. The palate has tart, focused cranberry and cherry flavors with a restrained, velvety feel. —S.S.
abv: 13.9% **Price:** $54

91 Sequel 2012 Syrah (Columbia Valley). This hedonistic wine has aromas of embers, dark coffee, earth, cranberry and blackberry. It coats the palate with supple, concentrated dark fruit flavors showing some heft and grip to the tannins. —S.S.
abv: 14.8% **Price:** $50

91 Tenor 2012 Syrah (Columbia Valley). The aromas of blue fruit, fresh lavender, game and herbs are quite reserved at present. The palate of-



fers rich but balanced dark fruit flavors, with floral notes taking over on the finish. —S.S.
abv: 14.6% **Price:** $58

91 Tenor 2011 Syrah (Columbia Valley). This wine commands attention with its aromas of black pepper, dried flowers, asparagus, fresh herbs and mineral. The potpourri and blue fruit flavors are sweet and rich, carrying some warmth along with them but generally holding it well. —S.S.
abv: 15.4% **Price:** $60

91 Tranche 2011 Estate Grown Blue Mountain Vineyard Syrah (Walla Walla Valley). Brooding aromas of violets, fresh herbs, potpourri, medicinal notes and dark fruit are followed by full-bodied, rich raspberry flavors. It's not for the dinner table but perfect as a cocktail. —S.S.
abv: 14.9% **Price:** $40

91 Underground Wine Project 2012 Idle Hands Red (Red Mountain). Don't let the Red Wine label fool you. This is 92% Syrah with the balance Cabernet Sauvignon. It provides immediate appeal with its aromas of raspberry, plummy fruit, orange peel and chocolate. The palate has full-bodied, sumptuous flavors that linger. Drink now. —S.S.
abv: 15.2% **Price:** $32

90 Guardian Cellars 2012 The Informant Syrah (Wahluke Slope). All coming from Stone-Tree Vineyard and aged in half new French oak, this full-throttle wine offers aromas of blackberry jam, cassis and barrel spice. It's rich and high octane, showing some warmth on the finish. —S.S.
abv: 15.4% **Price:** $30

90 Mercer 2012 Reserve Dead Canyon Vineyard Syrah (Horse Heaven Hills). For full review see page 75.
abv: 14.5% **Price:** $42

90 Novelty Hill 2012 Stillwater Creek Vineyard Syrah (Columbia Valley). There's no denying this wine's appeal with its aromas and flavors of dark fruit, café au lait, earth and herbs. It's restrained yet flavorful, with a lingering, coffee-filled finish. —S.S.
abv: 14.4% **Price:** $28

90 Revelry 2012 Weinbau Vineyard Block 19 Syrah (Wahluke Slope). The second of two wines from the same vineyard made from different clones (this one Entav 877), this wine displays aromas of orange peel, mocha, blue fruit and barrel spices showing nuance and detail. It's supple in feel with good concentration to the sweet fruit flavors. —S.S.
abv: 14.9% **Price:** $54

90 Ross Andrew 2010 Old Block Boushey Vineyard Syrah (Columbia Valley). This wine provides aromas of iron, red currant, cranberry and herb, along with a rubbing alcohol note that provides a bit of distraction. It's reserved but flavorful, with fruit and savory notes lingering on the tart, extended finish. —S.S.
abv: 14.2% **Price:** $65

90 Stevens 2012 Stevens Black Tongue Syrah (Yakima Valley). This wine pops with aromas of orange peel, raspberry, herb and clove. The jammy fruit flavors are pure in feel and linger on the finish. —S.S.
abv: 14.8% **Price:** $32

89 Amavi Cellars 2012 Syrah (Walla Walla Valley). This appealing wine provides aromas of blueberries, mulberry, herbs and cream. Flavors show concentration and intensity, with a touch of bitterness that runs throughout and provides some distraction. —S.S.
abv: 14.6% **Price:** $32

89 Foundry Vineyards 2012 Syrah (Columbia Valley). All coming from Stillwater Creek Vineyard, this leads with aromas of green herbs, dark fruit and milk chocolate. It's hedonistic in style with layers of fruit flavors and tart acids that seem a bit out of place. —S.S.
abv: 15.1% **Price:** $30

89 Tamarack Cellars 2012 Ciel du Cheval Vineyard Syrah (Red Mountain). There are good things going on on this wine, with its aromas of leather and brown spices and sweet fruit flavors. However, they don't quite all seem to come together. —S.S.
abv: 14.8% **Price:** $40

NEW YORK

SAUVIGNON BLANC

90 Channing Daughters 2014 Mudd Vineyard Sauvignon Blanc (Long Island). An intoxicating whiff of musky floral perfume persists throughout this bright, full-bodied Sauvignon Blanc. Gooseberry and white grapefruit flavors are tart and crisp, gaining plushness through the addition of Chardonnay in the blend. Elegant and substantial in mouth feel, it finishes long. —A.I.
abv: 13% **Price:** $20

90 Paumanok 2014 Sauvignon Blanc (North Fork of Long Island). This bright, citrusy Sauvignon Blanc is full of mouthwatering grapefruit and lemon flavors. It's delicately framed, yet cutting and spry with a mineral-tinged backbone that begs for pairing with oysters and other briny seafood. —A.I.
abv: 12% **Price:** $24

90 Raphael 2014 First Label Sauvignon Blanc (North Fork of Long Island). Bristling grapefruit pith and gooseberry notes are concentrated and crisp on this bright, punchy Sauvignon Blanc. While delicate in body, partial skin contact seems to lend richness to palate, freshened by swathes of herb and orange blossom on the finish. —A.I.
abv: 12.3% **Price:** $28

90 Wölffer 2014 Sauvignon Blanc (Long Island). Musk and herbal tones dissipate with air, revealing layers upon layers of plush white melon and peach flavors. It's dry and refreshing, cut with a spray of lime, but there's a plumpness in mouthfeel that lingers long on the finish. —A.I.
abv: 12.5% **Price:** $22

89 Bedell 2013 Sauvignon Blanc (North Fork of Long Island). Intensely ripe gooseberry and white grapefruit flavors are cut by a razor's edge of acidity in this juicy, bracing Sauvingnon Blanc. Fermented using indigenous yeasts, it's brisk on the finish, ending on a distinctly saline, mineral tone. —A.I.
abv: 11.8% **Price:** $40

88 Raphael 2014 Sauvignon Blanc (North Fork of Long Island). A distinctly musky note mingles amidst pretty orange blossom and grapefruit on this dainty, but surprisingly complex Sauvignon Blanc. Mouthwatering acidity yields a brisk but clean finish. —A.I.
abv: 12.1% **Price:** $20

87 Bouquet 2014 Sauvignon Blanc (North Fork of Long Island). While elegant and a bit restrained, this dry, mineral-laden Sauvignon Blanc boasts crisp white grapefruit and lemon flavors. It's refreshing and brisk, finishing on a delicate green, herbaceous tone. —A.I.
abv: 12.5% **Price:** $18

ROSÉS

91 Paumanok 2014 Dry Rosé (North Fork of Long Island). This is a stand out rosé amidst an excellent lineup of New York pinks this vintage. Made from Cabernet Franc, it juxtaposes plump, silken mouthfeel against bright, crisp red cherry and bramble berry notes. It's a sprightly, yet concentrated and deeply satisfying sip. ***Editors' Choice***. —A.I.
abv: 12% **Price:** $20

90 Anthony Nappa 2014 Anomaly Rosé (New York). This barely-blush Pinot Noir vinified like a white wine (with no skin contact) is rapidly becoming a new Long Island classic. It's gorgeously aromatic, wafting of cherries and citrus blossom. The palate is brisk and zesty, yet mouth-filling, concentrated in crisp peach and red cherry flavors. —A.I.
abv: 12.8% **Price:** $20

90 Channing Daughters 2014 Rosato (Long Island). This dry Merlot rosé is the benchmark from which to compare each of Channing Daughter's seven rosato wines this vintage. It's elegantly framed, perfumed with waxy-white florals and crisp strawberry and cherry notes. Dry and

crisp, yet luscious in body with a lingering touch of bramble on the finish. —A.I.
abv: 13% **Price:** $20

90 Channing Daughters 2014 Sculpture Garden Rosato (Long Island). Hints of fresh sage lend complexity to cheery watermelon, berry and cherry notes in this refreshing dry rosé. It's buoyantly floral with a concentrated, peachy palate. A blend of predominantly Merlot with proportions of exotic Teroldego and Blaufranksich lending structure and naunce. —A.I.
abv: 13% **Price:** $20

90 Wölffer 2014 Summer in a Bottle Rosé (Long Island). This unusual rosé blends Merlot rosé with substantial portions of Chardonnay, Cabernet Franc and Gewürztraminer, highlighting textural and flavor attributes from each. It's luscious in mouthfeel with a dense concentration of tropical fruit flavors, yet brisk and effortlessly quaffable. A delightful new take on a Hamptons classic. —A.I.
abv: 12.5% **Price:** $24

89 Bedell 2014 Taste Rosé (North Fork of Long Island). An enterprising blend of Cabernet Franc, Merlot, Malbec and Syrah, this zippy, light-footed rosé is full of tart cranberry and sour cherry acidity. Crisp yellow peach notes add sunshine on the palate. It finishes crisp and clean. —A.I.
abv: 11.5% **Price:** $25

89 Wölffer 2014 Rosé (Long Island). Crisp and cutting, this exceptionally refreshing dry rosé balances a dainty foot print with concentrated red cherry and raspberry flavors. There's a whisper of savory herb notes throughout but the finish is peachy and bright. An unusual blend of Merlot accented with a mélange of other red and white grapes. —A.I.
abv: 11.5% **Price:** $18

CABERNET FRANC

90 Lucas Vineyards 2012 Limited Reserve Cabernet Franc (Finger Lakes). Penetrating tannins hold a tight grip over rich layers of blackberry and cherry liqueur in this bold, structured Cabernet Franc. Zesty cranberry acidity lifts the mid palate, exposing complex shades of chocolate, herb and granite. It's a solid wine now, but should meld beautifully from 2017–2020. ***Cellar Selection.*** —A.I.
abv: 12.6% **Price:** $20

90 Lucas Vineyards 2010 Limited Reserve Cabernet Franc (Finger Lakes). Spice and cedar accent aromas of ripe red cherry and plum on this buoyantly aromatic Cabernet Franc. Dense and ruddy with black fruit flavors, it's unabashedly oaky and forward, yet surprisingly balanced. There's an irresistible freshness throughout, augmented by crisp acidity and a green, leafy edge. —A.I.
abv: 12.6% **Price:** $20

90 Shaw 2013 Reserve Unoaked Cabernet Franc (Finger Lakes). While lusciously ripe, there's a granite-laced edge to this surprisingly complex unoaked Cabernet Franc. Juicy plum and cherry flavors are plump in mouthfeel, yet refreshingly bright in acidity. Fine grained tannins and touches of mint, bramble and earth tease out a long, lingering finish. —A.I.
abv: 13% **Price:** $25

89 Bedell 2013 Cabernet Franc (North Fork of Long Island). Violets and lavender perfume lend lift to this plush, velveteen Cabernet Franc. Ripe black cherry and berry flavors are rich and concentrated, off set by crisp cranberry acidity and soft, lingering tannins. —A.I.
abv: 12.5% **Price:** $40

89 Raphael 2013 Cabernet Franc (North Fork of Long Island). Ripe, rich black cherry and plum flavors are struck by ripples of coffee, dried herbs and granite in this elegant, structured Cabernet Franc. Crisp acidity and fine grained tannins frame a moderately long finish. —A.I.
abv: 12.9% **Price:** $25

89 Ventosa 2011 Cabernet Franc (Seneca Lake). This bold, perfumed Cabernet Franc is richly, lusciously textured, as if infused with a heady dose of crème de cassis. Ripe, ruddy black cherry and berry flavors are plump and forward, cut by brisk acidity and a jagged edge of tannin on the finish. —A.I.
abv: 13.7% **Price:** $26

88 Lucas Vineyards 2013 Cabernet Franc (Finger Lakes). Plump, juicy blackberry and cassis are accented by granite and woodsy pine notes in this deeply fruity yet nuanced Cabernet Franc. Supple in mouth feel and tinged with the faintest whisper of tannin, it's an accessible yet elegant wine. —A.I.
abv: 13% **Price:** $15

87 Waters Crest 2010 Grand Vin Cabernet Franc (North Fork of Long Island). Plush, forward black cherry and plum flavors get a firm bristle of tannins in this rich but structured red. Hints of coffee grounds and rubber lend an earthy complexity to the mid palate. The finish is brisk but clean. —A.I.
abv: 13.5% **Price:** $35

86 Bouquet 2012 Cabernet Franc (North Fork of Long Island). Bright, cheery plum and cherries abound on this juicy, primary Cabernet Franc. Forward and fruity, it's plump and rich in texture with a soft fringe of tannins. Hints of menthol and cherry blossom perfume add lift. —A.I.
abv: 13% **Price:** $22



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SPIRITS

South America sippers: cachaça and pisco

Single estate. Single vintage. Barrel aged. No, we're not talking about wine—this is the language used to describe two exciting spirits from South America: cachaça and pisco.

Since pisco is a grape-based brandy, perhaps it should be unsurprising that it draws comparison to wine. After all, like wine or grappa, the character changes vastly depending on the grapes from which it is made. A particularly pleasant surprise in this month's reviews: two new Distiller's Reserve piscos from Campo de Encanto, each made with grapes harvested from a single vineyard. Compared side by side, the differences were striking: one fruity and vibrant, the other floral and delicate.

Meanwhile, rum-like cachaça, distilled from sugar cane, doesn't usually bring wine-making techniques to mind. But perhaps that's likely to change. For example, a 2014 vintage cachaça bottling was among this month's reviews, which the producer, Leblon, described as "like Brazilian Beaujolais."

Not literally, of course—but like Beaujolais, will we start to see new cachaça vintages appear each year? It's exciting to see producers embrace the fact that their spirits are agricultural products, and showcasing how bottlings can vary year over year depending on the harvest.

The growing number of barrel-aged cachaças encourages another parallel with the wine world. Artisan brand Avua continues to be a leader in the space. When it launched a couple of years ago it laid claim to be the first single-sourced cachaça, and rolled out its luscious butterscotchy Amburana bottling, aged for two years in a Brazilian hardwood barrel.

> Bartenders are featuring these spirits in new, creative ways on bar menus alongside more familiar pisco sours and mojitos.

Bartenders are featuring these spirits in new, creative ways on bar menus alongside more familiar pisco sours and cachaça-based mojitos. For example, at newly-opened Mace, cachaça meshes with earthy/nutty banana, cocoa nib and pecan orgeat syrup in the creamy "cocoa bean" cocktail, while pisco's natural fruitiness is played up with peach liqueur, egg white and cinnamon in a light, frothy "cinnamon" elixir.

—Kara Newman

CACHAÇA

95 Avua Cachaça Oak (Brazil; Avua Imports, Miami, FL). Two years of rest in French oak casks yields a pale straw hue and mellow honey-banana aroma. The aged cachaça sips well, with lots of mouthwatering vanilla, brown sugar and crème brulee winding into a lingering baking spice finish. New to the U.S. as of October 2014.
abv: 40% **Price:** $50

93 Pitu Vitoriosa Cachaça (Brazil; Winebow, New York, NY). For full review see page 78.
abv: 40% **Price:** $125

92 Sagatiba Pura Cachaça (Brazil; Campari America, San Francisco, CA). Clear in the glass, with a mild, sugary aroma, this cocktail-friendly spirit shows delicate vanilla and sugar, plus fleeting floral notes, raspberry and banana. Finishes smooth.
abv: 40% **Price:** $25

92 Soul Premium Cachaça (Brazil; Bibo International, Newport, RI). Clean, versatile and cocktail-friendly, this cachaça offers tropical fruit and fresh-cut grass, accented with ginger-nutmeg spice on the crisp finish. ***Best Buy***.
abv: 40% **Price:** $25

92 Yaguara Cachaça (Brazil; MHW, Manhasset, NY). Despite the wave-like dark blue bottle design, created by glass designer Bryan Clarke to resemble the art deco pattern on the Copacabana Promenade in Rio, the spirit itself pours nearly clear, with a faint golden tinge. Look for bold, pungent notes of banana, coconut and vanilla dusted with cocoa, finishing long and fruity.
abv: 41.5% **Price:** $45

90 Sagatiba Velha Cachaça (Brazil; Campari America, San Francisco, CA). Two years of barrel aging yields a soft pale gold hue and a vanilla-brown sugar profile touched with banana and cinnamon (think bananas foster). Sip or mix.
abv: 40% **Price:** $30

88 Maison Leblon Selecao Verde (Brazil; Leblon USA, Manhasset, NY). Pungent, grassy and visceral, this unique single-vintage cachaça almost reads like rhum agricole, showing lemongrass, banana and a fiery finish. It's a 2014 vintage made from "select sugar cane" and bottled at still strength. The producer likens it to "Brazilian Beaujolais"—not literally, of course, but here's hoping Leblon will follow the wine world's lead and release more single-vintage bottlings like this memorable one.
abv: 45% **Price:** $25/375 ml

PISCO

92 Campo de Encanto Grand & Noble Pisco (Peru; Gemini Spirits & Wine, Chicago, IL). This acholado-style pisco has a distinctly fruity fragrance, evoking blueberries, tart plum and banana. The palate skews more floral, with just a hint of fruit and honey, tapering to a crisp, elegant finish.
abv: 40.5% **Price:** $38

90 Campo de Encanto Pisco Distiller's Reserve Quebranta (Peru; Gemini Spirits & Wine, Chicago, IL). This single vineyard pisco made with grapes from Atalaya Vineyard delivers a mix of light berry, cantaloupe and floral notes, plus a sweet bubblegum-like pop of flavor midpalate. Sips well, finishing moderately long with a melony fade.
abv: 40.5% **Price:** $46

90 Pisco Porton (Peru; Pisco Porton, Houston, TX). Ideal for tropical drinks and pisco punches, this approachable, earthy-fruity pisco pops with lots of perky banana, pineapple and lychee, sliding into a spiced finish that suggests cinnamon- and cocoa-dusted pineapple slices.
abv: 43% **Price:** $40

89 Campo de Encanto Pisco Distiller's Reserve Moscatel (Peru; Gemini Spirits & Wine, Chicago, IL). This single vineyard pisco is made with grapes from famed Pampa de Villacuri Vineyard. It opens with delicate rosewater and white flower aromatics. The floral notes echo boldly on the palate, easing into a brush of tropical fruit and finishing with a floral exhale.
abv: 40.5% **Price:** $46

89 La Caravedo Pisco Puro Quebranta (Peru; Pisco Porton, Houston, TX). From the makers of Porton, this pisco has an earthy scent that hints at coconut and orange peel. On the palate, coconut dominates the flavor profile, which is rounded out with vanilla, fleeting fruit juiciness at the back of the palate, and a prickle of clove and cinnamon heat on the finish. Try it in a pisco sour. ***Best Buy.***
abv: 40% **Price:** $25

CIDER

Dry American grower-ciders

As emerging as the category of cider is in the beverage world, there still manages to be an astounding number of styles—sparkling, still, dry and sweet hardly scratch the surface. With American traditions hailing back to the colonial era, and European roots even further, it's no surprise that each region has its own way of doing things using its own regional apples, resulting in distinctly different offerings.

This month's focus is a rather broad category in the cider world: dry unoaked American selections. Even within these constraints, there is still an array of styles—ranging from earthy French-influenced pours to vibrant, pristine, fruit-driven ciders.

The common thread that holds this lot together is the type of apples used. These are not your typical grocery store finds—they are heirloom varieties that pack a wollop of tannin and acid which is necessary for creating stuctured, well-balanced cider.

> With pronounced tannin, acid and a range of flavors, these ciders take on wine-like complexities, similar to skin-contact orange wines.

With pronounced tannin, acid and a range of flavors—from fruity to earthy—these ciders take on wine-like complexities, similar to skin-contact orange wines when still. Throw in some bubbles and you have a great alternative to French *crémant* or *pétillant naturel*.

The inherent structure of these sippers make them easy pairings for a wide range of food. Higher tannin ciders pair well with poultry or pork, while the lighter, frutier verisons work well with creamy, tangy cheese. Seek out these versatile pours and explore what the cider world has to offer!

—Alexander Peartree

SPARKLING

92 Eve's Cidery 2014 Autumn's Gold (Van Etten, NY). Richly golden in the glass, this naturally sparkling, bottle-conditioned cider is inviting on the nose—a mix of cinnamon and clove meet ripe Anjou pear and quince aromas. Fine, small bubbles mark the entrance of the dry palate, with apple skin and orchard blossom flavors showing nice concentration. Finely-grained tannins and balanced acidity offer support and lead the way to a lingering yellow pear-skin finish. This is a solid, well-balanced showing from this Finger Lakes producer which predominantly uses high-tannin and high-sugar Bittersweet apples for this bottling. ***Editors' Choice.***
abv: 8.5% **Price:** $19

92 Foggy Ridge Lot 2013 First Fruit (Dugspur, VA). This is a deftly blended cider made from early season heirloom apples, with a few late season varieties to add complexity. The enticing nose draws you in to a silky, round palate of tart pineapple, mango and peach. A talc-dusted river of lime juice keeps everything streamlined and snappy on the finish. Enjoy this dry, sparkling cider with a variety of food—from creamy, washed-rind cheese to grilled pork. ***Editors' Choice.***
abv: 7.8% **Price:** $16

92 E.Z. Orchards Hawk Haus (Salem, OR). A blend of Jonathan, Yarlington Mill and Manchurian Crab apples—American heirloom varieties—this méthode ancestrale cider brings a touch of elegance to an inherently rustic style. Overtly floral on the nose, the whole garden comes to mind—sweet lily, briar rose and lilac aromas mix with freshly turned earth. The lightly sparkling palate is linear and focused, with pineapple rind and almond oil riding over additional earth-driven tones while peach-fuzz tannins carry to a dry finish. This is a promising new endeavor for cidermaker Kevin Zielinski. ***Editors' Choice.***
abv: 6.6% **Price:** $9/500ml

91 Foggy Ridge Lot 2013 Handmade (Dugspur, VA). This blend of American heirloom apples—most of which would never show up in a grocery store—yields an elegant cider showing clean citrus, pineapple rind and lilac aromas on the nose. The palate is soft in texture, supported by delicate bubbles, yet shows vibrant tart topical-fruit flavors. A fresh squeeze of lime shines on the dry finish.
abv: 7.7% **Price:** $11/500ml

90 E.Z. Orchards 2012 Dry Cidre (Salem, OR). A blend of French bittersweet apple varieties, this wild flower-honey colored cider is warm and satiating on the nose. Cinnamon, nutmeg and dried ginger are dusted over ripe pear compote. The palate brings a bit of earth tones into play, with barnyard funk and bruised apple notes, yet the warm spice character of the nose still appear. Grainy, pear-skin tannins give this medium-bodied cider ample texture and grip. For an interesting pairing, try this pétlliant pour with duck or quail.
abv: 6.1% **Price:** $18

90 Foggy Ridge Lot 2014 Handmade (Dugspur, VA). Made from a blend of Gold Rush, Arkansas Black and Newtown Pippin apples, this is a lifted and fruity cider showing ample stone fruit, mango and crushed mineral tones on the nose. The inital sweet-tart character on the palate broadens out to fleshy pineapple flavors bolstered by a vein of lemon-lime acidity. Dry on the finish, this lightly sparkling, fruit-forward cider is an easy crowd-pleaser.
abv: 7.8% **Price:** $11/500ml

90 Foggy Ridge Lot 2014 Serious Cider (Dugspur, VA). High-tannin heirloom apples find balance with the fruitier varieties of Grimes Golden, Rhode Island Greening and Newtown Pippin in this dry, sparkling cider hailing from the foothills of the Blue Ridge Mountains. Estery aromas of apple, pineapple and orchard blossom carry to a medium-bodied, smooth palate that adds white currant, peach skin and green gooseberry to the mix. White-tea tannins round out the finish of this well-crafted cider.
abv: 7.8% **Price:** $18

STILL

93 Eve's Cidery 2014 Albee Hill Still & Dry Cider (Van Etten, NY). The nose of this cider is vibrant, fresh and clean—underripe peach and apricot notes ride over pulverized white stone, apple blossom and dried hay. The round and generous palate brings ample peach, racy pineapple and textured apple skin notes to the mix, with balanced acidity and finely-grained tannins offering support. A black-tea-tannin texture lingers on the yellow-plum skin finish. Utterly enjoyable by itself, try pairing this with a range of food—from nutty cheese to grilled pork and gamy fowl. ***Editors' Choice.***
abv: 8.5% **Price:** $16

88 Slyboro Kingston Black Cider (Granville, NY). Made entirely from the Kingston Black apple, a traditional cider-making variety hailing from the UK, this cider speaks to the singularity of its composition. Pineapple rind aromas are focused on the nose, with savory and earthy elements of cheese rind, tilled earth and geranium hiding in the background. Weighty and round on the still palate, streamlined spiced apple and additional cheese rind notes meet mild tannins and acidity.
abv: 8% **Price:** $15

SEEING DOLLAR VINES

Our woman in Napanoma, Contributing Editor **Virginie Boone**, recounts this year's Auction Napa Valley.











While this year's Auction Napa Valley raised slightly less than in years past, the two-day event tallied $15.8 million for Napa-area charities like NapaLearns and the American Canyon Family Resource Center.

Opus One's lot netted the auction's highest payout in its 35-year history when it was tripled and sold to three bidders, bringing in a total of $2.4 million. Each winner will enjoy a 35-year collection of Opus One magnums, plus a two-week tour encompassing some of Europe's top wineries, like Pol Roger and Vega Sicilia.

The fundraising weekend began at Hall Wines in St. Helena on Friday, where guests bid on still-barreled wines from the region's top producers. Atelier Melka and Realm brought in the most, each earning nearly $200,000.

At the fundraiser's live auction on Saturday, nearly 1,000 guests—including Barry Bonds, baseball's all-time home-run king—packed the main tent at Meadowood, eating, drinking and itching to wield their bidding paddles.

The Opus treasure trove wasn't the only item bidders were buzzing over. A Balthazar (12-liter bottle) of 2012 Screaming Eagle Cabernet Sauvignon clocked in at $500,000; paired with a trip to Italy, four bottles of Colgin Cellars took in $320,000; a 50-year vertical of Schramsberg Vineyards raked in $250,000. One lucky bidder walked, er, drove, away with five cases of Robert Mondavi To Kalon Cab in a 2016 Mini Cooper, the same convertible Margrit Mondavi drives.

As the bidding ended and the bragging began, John Legend took the stage and sang his hit, "All of Me." But he didn't just bring the house down with his performance; the R&B singer auctioned off a 30-person dinner and private performance in partnership with Raymond Vineyards that netted a jaw-dropping $850,000.







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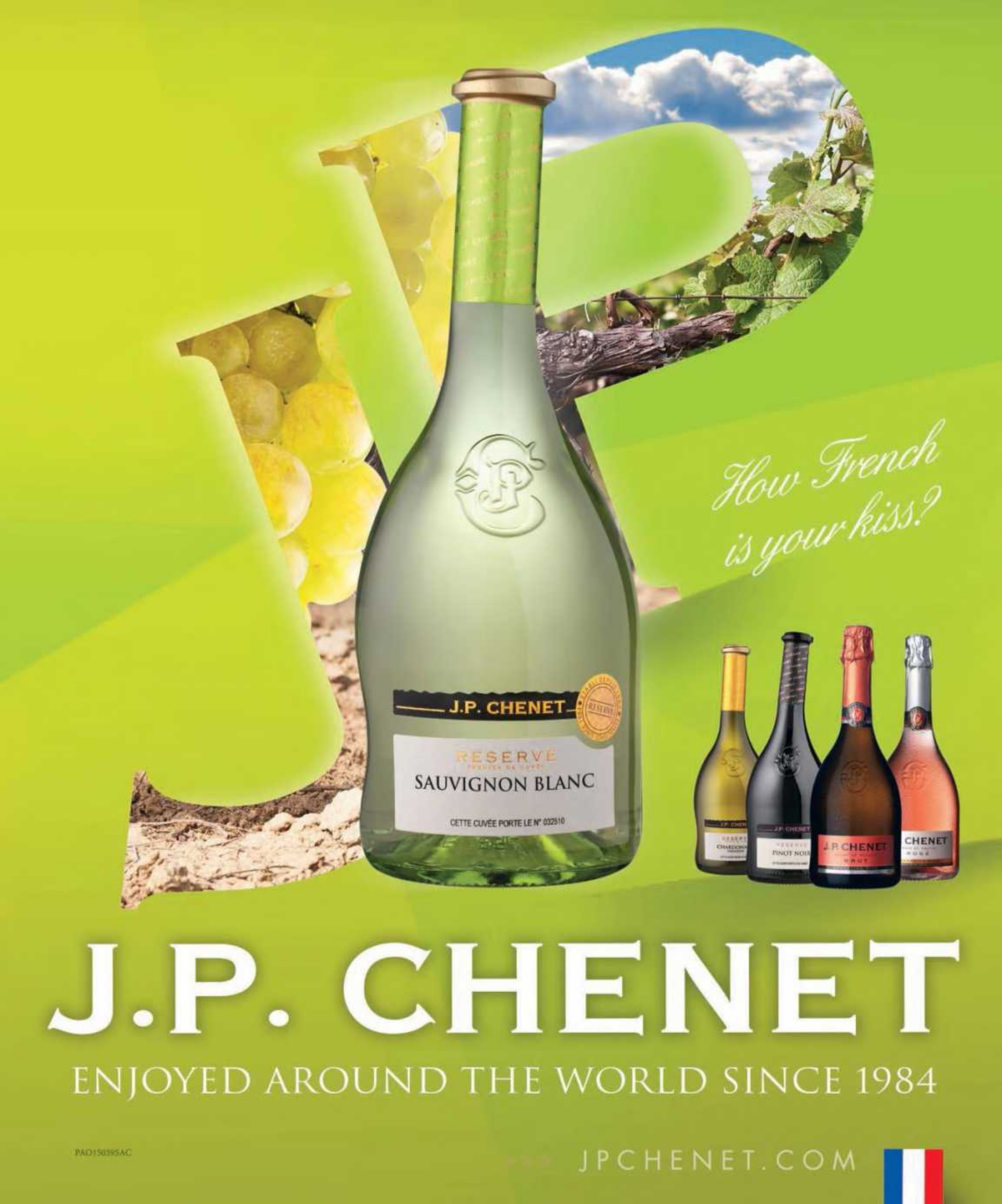
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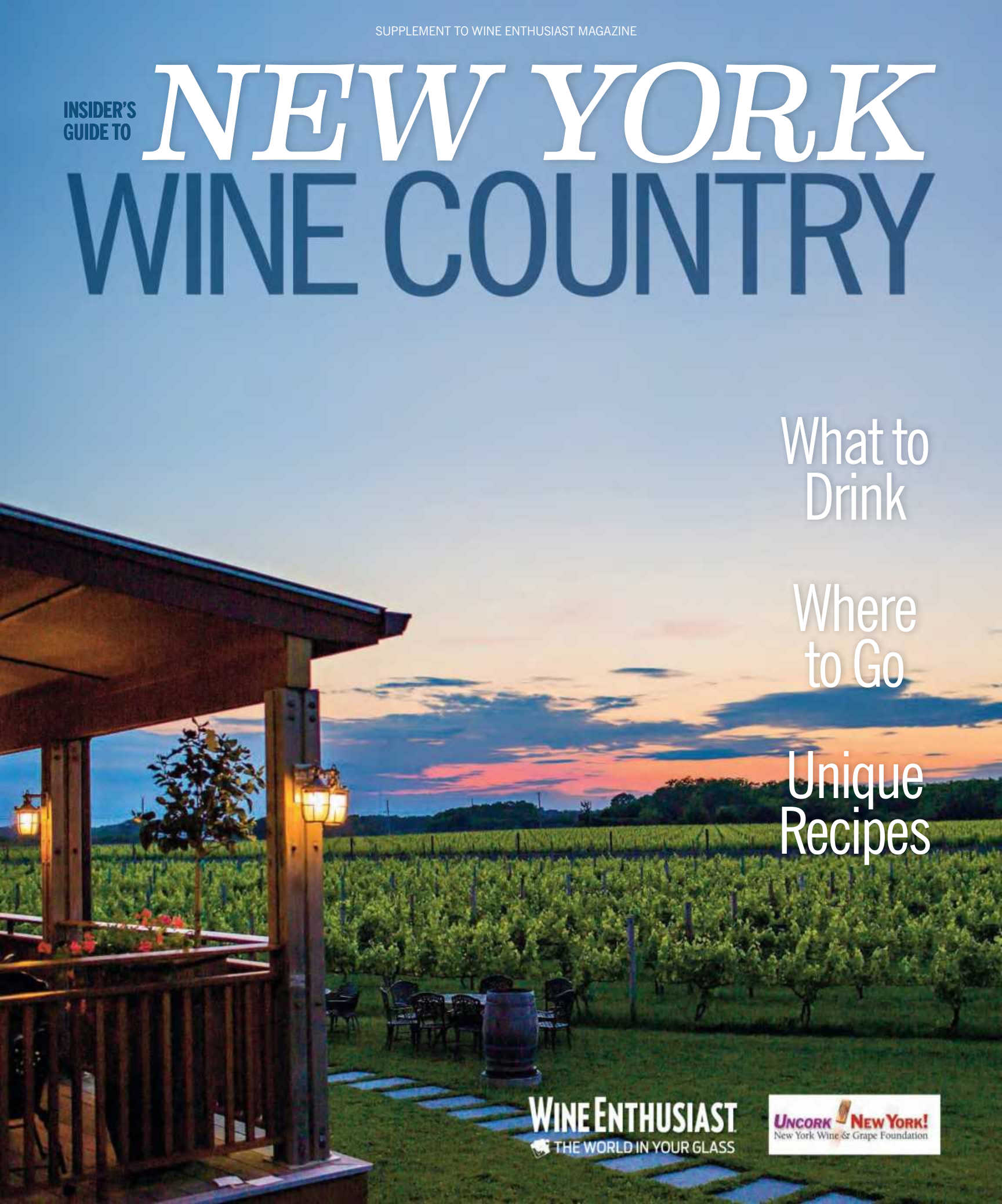
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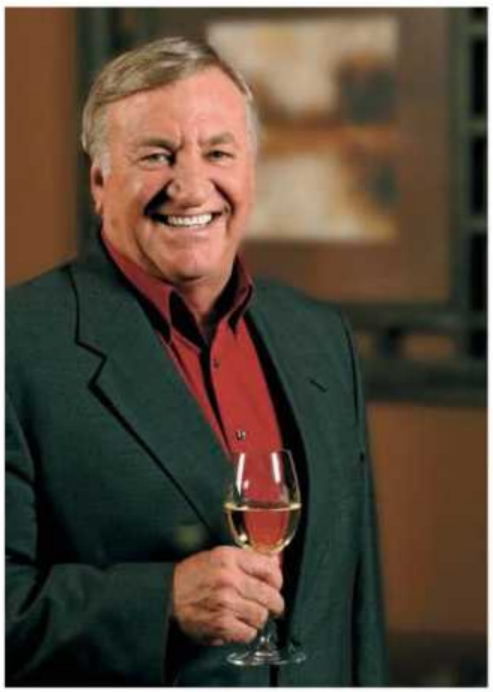
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On the Cover: Macari Vineyards at dusk, Courtesy Macari Vineyards.



WELCOME TO NEW YORK WINE COUNTRY!

The New York wine industry is experiencing an exciting renaissance that I invite you to discover.

New York State has America's oldest winery, dating back 175 years, and many of the newest, including more than 140 just since 2011. There are now over 400 wineries in 59 of New York's 62 counties, from Long Island to Niagara and Lake Erie, from the Thousand Islands to the Finger Lakes, Hudson Valley and even New York City!

No matter where you are in New York State, you're near a winery—or many.

Each region is unique in geography, wine types and styles. "Wine trails" in every region make it simple to visit several wineries in a day or weekend. Wineries and tasting rooms also host special events year-round, most focused on pairing New York wines with food.

Strong "locavore" movements have taken root in New York Wine Country, especially in the Long Island, Hudson River and Finger Lakes regions. Chefs and winemakers collaborate to offer superb seasonal cuisine reflecting the best their region has to offer. And with the increase in wine-country visitors has come a boom in high-quality inns, bed & breakfasts and hotels.

New York produces a wide range of grapes and wines to please every palate. Native-to-America grapes, French-American varieties, Cornell creations and extreme cold-hardy "Minnesota" grapes offer a wide range of tastes.

But what has really thrust New York into the spotlight is the production of world-class European varietal wines like Finger Lakes Riesling and Long Island Merlot, which have earned international acclaim.

Please don't take my word for it: Come taste for yourself.

Cheers!

Jim Trezise
President, New York Wine & Grape Foundation

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Wine Enthusiast (ISSN 1078.3318) is published monthly with one special issue, a total of 13 times per year. Subscriptions are $34.95 (International: Canada $59.95; Foreign $89.95). ©2015 Wine News, Inc. 333 North Bedford Road, Mount Kisco, NY 10549. Periodical postage paid at Mount Kisco, NY and additional mailing offices. Manufactured and printed in the USA. Reprints: You must obtain permission to reproduce any material. Postmaster: Please send address changes to Wine Enthusiast, P.O. Box 420234, Palm Coast, FL 32142.0234.

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Eleven lakes. Countless ways to savor them.

New York's Finger Lakes is a treasure trove for the culinary traveler. And it all comes with breathtaking vistas that include sparkling lakes, rolling hills, colorful foliage, country roads, quaint villages and robust farms.

Love wine? The Canandaigua Wine Trail lets you explore the best of the region's award-winning wineries. Traveling with a beer lover? The Trail is also home to innovative microbreweries that brew with locally grown hops. Between tasting rooms, you can grab a bite at a memorable restaurant.

Apple orchards are ripe for exploration when Wayne County, the state's top apple producer, hosts its NY Apple Tasting Tour in October. Can't wait until fall? The Wayne County Apple Trail leads you to fresh cider, baked goods and other farm products throughout the growing season.

Want to cap off your wine country adventures with a sweet ending? The Finger Lakes Sweet Treat Trail in Cayuga County will introduce you to honey, maple products, jams, jellies, baked goods, ice cream, fruits, fruit wines and other locally grown and produced sweet treats. When you're done with desserts, a little lakeside R&R awaits you.


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NEW YORK WINES
TASTE THE EXCITEMENT

Suddenly, New York is one of the most-talked-about wine regions in America.

Consider the ultimate power lunch—the 2013 Presidential Inauguration repast held in the U.S. Capitol Rotunda. Finger Lakes Dry Riesling and Long Island Merlot were the only wines served with the meal.

New York wines—from Cabernet Sauvignon and Cabernet Franc to Chardonnay and Pinot Gris—now hold prominent positions on dining-room tables, restaurant menus, store shelves and Instagram accounts throughout the U.S. and beyond. In recognition of these accomplishments, *Wine Enthusiast* named New York State its 2014 Wine Region of the Year.

Sure, the world celebrates New York City for its iconic skyline and scintillating lifestyle, from top dining and entertainment to sports. But its home turf—New York State—remains more of a best-kept secret, especially its winegrowing credentials.



Lake Champlain



Long Island



Thousand Islands

Long-Term Success

New York's wine triumphs didn't happen quickly. In fact, it took 400 years to become an overnight success.

Wine has been made in the Empire State since the 17th century. The Hudson River Valley is home to the nation's oldest continuously operating winery, established in 1839. Originally, vintners focused on *Vitis labrusca* grapes native to the region, particularly fruity, aromatic varieties like Concord and Catawba, establishing a legacy of wines that remain popular today.

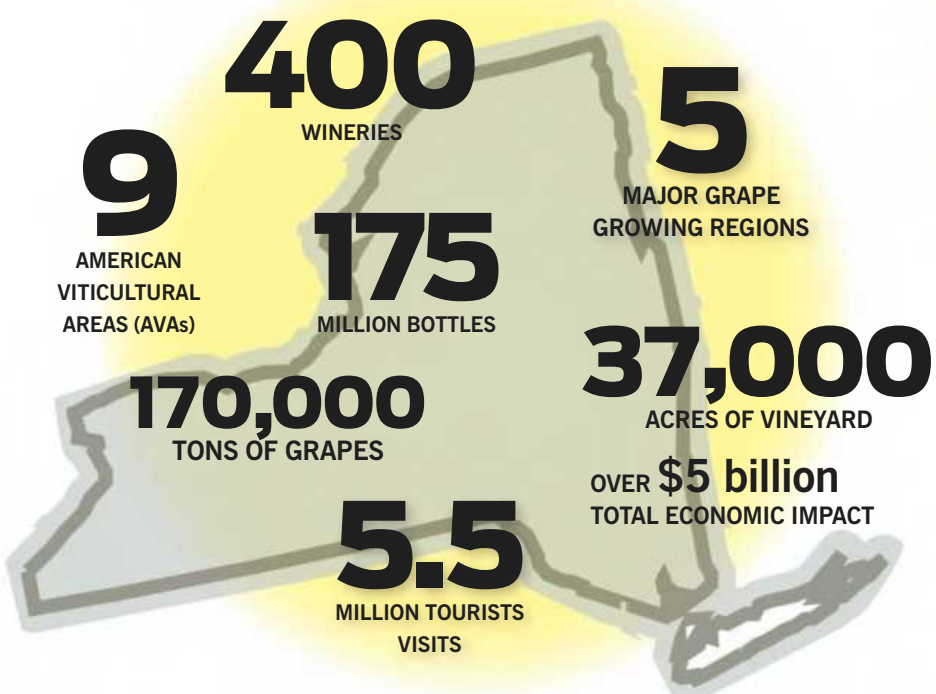
Eventually, grape production surged with the development of high-yielding, cold-resistant French-American and Cornell hybrid grapes like Cayuga, Vignoles and Seyval Blanc. New York wines became popular throughout the United States and even abroad.

Finally, the classic European (*Vitis vinifera*) vines were introduced in the perfect pockets of terroir and climate, allowing New York vintners to compete grape-to-grape on the world stage.

Prohibition from 1919–33 nearly obliterated New York's emergent producers. By the mid-1980s, the state's grape and wine industry was on the verge of extinction until then-Gov. Mario Cuomo embarked on a legislative mission for its revival.

The New York Wine & Grape Foundation,

NEW YORK WINE BY THE NUMBERS



RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM


Hudson Valley


Lake Erie


Niagara


Finger Lakes

created in 1985 as part of this effort, helped rebuild the industry through research and promotion programs.

Since 2011, his son, Gov. Andrew Cuomo, has worked to change laws and regulations to stimulate industry growth. He also created the major Taste NY program to promote not just wines, but also the locally produced foods that pair with them so well, from apples to zucchini, ducks to lobsters.

Cornell University also serves as a vital partner. Founded in 1865, Cornell conducts cutting-edge research in viticulture and enology, and has trained generations of new grape growers and winemakers.

The New York wine renaissance continues. The state now holds more than 400 wineries, compared with only 19 in 1975. Even more impressively, 140 of those wineries have opened since 2011.

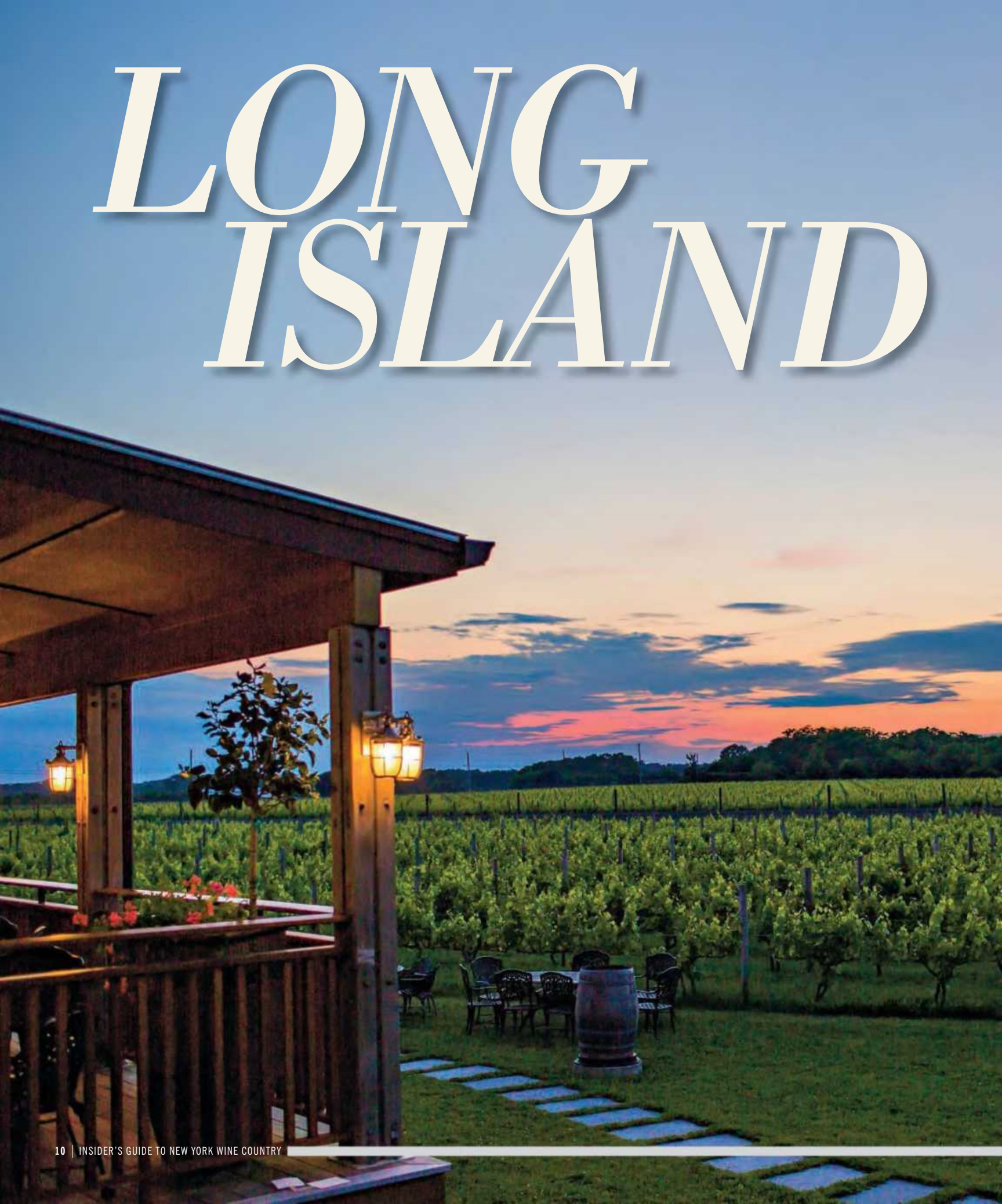
Of New York's 62 counties, 59 have wineries, with some thriving in the unlikely urban environs of Manhattan, Brooklyn and Queens. Wine isn't just a tasting-room sport. New York State now has 19 wine trails (the most in the nation), making it easy for visitors to savor a region for themselves.

New York is unique for the diversity of its wine regions and styles, from elegant sparkling wines to table wines, fruit wines, meads and ice wines. Production ranges from miniscule to mass market, with some of the state's best producers releasing no more than 2,000 cases a year.

Regardless of scale, New York's grape growers and winemakers are creating focused, uniquely expressive bottlings that impress leading sommeliers and wine experts around the world. They're also winning hundreds of gold medals and earning top scores in major media.

New York wines reflect not only their unique terroir, but also the passion and pride of the people who make them. You can taste the excitement in every sip.

LONG ISLAND



BY ANNA LEE C. IIJIMA



Long Island wine country unfurls along the east end of the island on its North and South Forks—two narrow tines of land that extend into the Atlantic Ocean. Just a two-hour drive from Manhattan, it offers a unique blend of city-that-never-sleeps metropolitan influences set against a core of hearty agricultural tradition.

The North Fork, where vitis vinifera grapes were first planted some 40 years ago, is the heart of Long Island wine country. Just a short ferry ride from coastal Connecticut, it maintains a distinctly small-town New England feel.

Although fishing villages and expansive potato fields still exist, it has become a place where vegetable farmers and small-production winemakers mingle amidst artists, writers and fashion editors.

The South Fork, better known as The Hamptons, is home to just four wineries—but countless A-list celebrities during the summer. The juxtaposition of vineyards with dune-lined beaches and some of the world's toniest seaside mansions makes it unlike any other wine region.

With its maritime climate and northerly latitude, Long Island has long invited comparisons to Bordeaux and other Old World wine regions. In recent years, however, as grape growers delve deep into distinctions in their terroir, and winemakers experiment with grape varieties and wine styles, Long Island wines have grown into an expression that's uniquely their own.

Top Grape Varieties

MERLOT: Buoyed by similarities in terroir to Bordeaux, Merlot has long been the region's frontrunner. It's often richly berried and supple, yet balanced with acidity and a swathe of flowers and herbs.

CABERNET FRANC: In recent years, Cabernet Franc has shared the spotlight, producing supple, aromatic wines full of brambly red-cherry and violet notes. At their best, grapes are ripe and concentrated, yet profoundly elegant.

CABERNET SAUVIGNON: Brisk, bright and fringed with cedar and tobacco, Long Island's Cab Sauvs merge ripe, rich cassis and red cherry flavors with an edge of rusticity and charm.

SAUVIGNON BLANC: Hints of oyster shells and saltwater lend a uniquely mineral tone to this region's Sauvignon Blancs. Refreshing and revitalizing, they're chock-full of plump gooseberry flavor spiked with squeaky grapefruit acidity.

CHARDONNAY: From opulent and oak-kissed to racy and sparkling, wine-making styles run the gamut. Across the board, however, these wines are elegantly focused, nuanced by white flowers, stone fruit and citrus.



COOL COASTINGS
LONG ISLAND WHITE WINES

The North and South Forks of Long Island represent a uniquely maritime wine region, unlike any other in the world.

Like a crab's claw extending out between Long Island Sound and the Atlantic Ocean (with the Peconic Bay in between), the East End and its acres of vineyards are surrounded by water. Maritime influences are evident throughout the region's wines, but especially in Long Island's uniquely cool, coastal whites.

A maritime terroir

"At Macari Vineyards, we're literally, directly on the water," says Gabriella Macari, who manages sales and marketing of her family-owned winery on the North Fork. According to Gabriella, maritime conditions influencing their vineyards that abut the rocky cliffs overlooking the Sound can be dramatically different than those affecting vines more inland near the winery.

"It's all just part of the diversity of environment that we have here—the bay, the ocean and the sound," says Joseph Macari Jr., Gabriella's father, and one of the winery's founders.

During the summer, Joseph says cool ocean breezes temper the heat and push humidity from the vineyard, protecting against disease and mold. In the winter, proximity to the water moderates icy temperatures, preventing frost and vineyard damage. The soils in the region—mostly sand and silt loam—provide the high drainage required by grapes.

NORTH FORK OF LONG ISLAND
TASTE RED
2012
Taste
BERGEN ROAD
ENOLOGY
PA
MER
2012 MERLOT
OLD ROOTS

"The vines planted by the coast have an elevation, and the breeze that blows across the water make these plots consistently a few degrees cooler than vineyards closer to the winery," Gabriella says.

"Whatever is around you is affecting your vines in more ways than you know," Joseph says. He believes that the wide variation in day and nighttime temperatures bring out the intense aromatics of Macari's Sauvignon Blanc and Chardonnay, and even affects the color of the grapes.

While there's no way to quantify the effects of coastal terroir, "the one thing we do know is that the wines here, especially our Sauvignon Blanc, are very, very special because of the water," Joseph says.


Gabriella Macari, Macari Vineyards


Richard Olsen-Harbich, winemaker at Bedell Cellars


Miguel Martin, winemaker at Palmer Vineyards

A New Framework

"There are clearly varieties like Sauvignon Blanc, Chardonnay and most recently, varieties like Albariño, that have an affinity for growing near water here," says Richard Olsen-Harbich, winemaker at Bedell Cellars on the North Fork.

Yet, the influence of the maritime climate transcends grape variety, he says, producing wines with moderate alcohol, abundant and refreshing acidity, and bright fruit flavors and aromatics.

The coastal influence on Long Island, Olsen-Harbich says, "is a new framework for these varieties that's completely different in the context of the New World, American style."

"For Sauvignon Blanc, for example, that real green, grassy, herbal style in the mass market is not something we do," he says. "Ours are going to be a little riper, tropical, with a hint of acid and a lot of saline character."

Mineral expression

Like Muscadet or Albariño—archetypes for Old World, coastal whites—many of Long Island's white wines share a distinct salinity, often reminiscent of a sea breeze or crushed oyster shells.

Whether a matter of association or a physical transference of terroir, it's a characteristic that many winemakers celebrate.

"I think it's perceived partly due to the crisp acidity," Olsen-Harbich says. "But I also think there are residual physical effects, some influence of terroir from physical particles that adhere to the grapes themselves."

That salty tang in Long Island wines, Olsen-Harbich says, is likely not a result of the vines drawing salt from the soil or groundwater. Instead, he wonders if salt adheres to the grapes from condensation, morning fog or sea breezes.

"We're so close to the water, and there's likely some effect from the soils, but I think it's a confluence of all these things," Olsen-Harbich says.

New varieties

As winemakers and viticulturalists have gained deeper understanding of the region's terroir, the maritime terrain has inspired plantings of new, pioneering varieties.

Miguel Martin, a native of Spain and winemaker for Palmer Vineyards, was the first in the region to plant Albariño, the heralded white wine of Galicia in coastal Spain. Martin came to the North Fork as winemaker for Palmer Vineyards in 2006 after spending 20 years of making wine around the world.

Having trained in Galicia as a young winemaker, he had a deep, undying love for Albariño. Martin says that the variety was virtually unheard of on Long Island in 2007, when he first proposed planting the grape.

"While we don't have the topography of Galicia here, we share the Atlantic and the maritime influences on the wine," he says. "It's a no-brainer to grow it here. This grape loves to be grown close to the water. It can handle sandy soils, and has thick skins to handle the salinity and moisture in the air."

This year marks Martin's fourth Albariño harvest, his success inspiring other winemakers to plant the variety as well.

"I think it has great potential here," Martin says. "The wines have that briny, salty aroma and bright acidity. It just melts in your mouth."

Just as Albariño is famous for its affinity to the local seafood of Galicia, Martin extols Long Island Albariño as an ideal pairing for the region's abundant local seafood—Peconic Bay scallops, Blue Point oysters and more.

GABRIELLA MACARI: © GETTY IMAGES, EUGENE GOLOGURSKY / STRINGER; MIGUEL MARTIN: WWW.TAGGPHOTOGRAPHY.COM







Long Island Wine Country is New York City's Wine Region

The Long Island Wine Region is one of America's most diverse, with over 25 varietals planted across 2,500 acres. Located 90 miles east of NYC, our coastal terrain, agrarian heritage and metropolitan influence yield a wide array of sophisticated, world-class wines.

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LONG ISLAND'S NEW WINE WAVE



With its maritime climate and northerly latitude, Long Island's terroir has often been compared to that of Bordeaux. Indeed, within 40 years of launching commercial grape growing, Long Island has solidified a reputation for its Merlot and Cabernet Franc. Yet, as the region's pioneers, second-generation vintners and new winemakers have evolved, Long Island is garnering acclaim far outside the Bordeaux box.

Sparkling Wines

Long Island produces offerings that are exceptionally brisk and vivacious, an ideal profile for sparkling wines. From Wölffer's luxurious, mineral-edged Noblesse Oblige rosé, to Bedell's crisp, steely-edged blanc de blancs, Long Island's traditional-method sparklers are becoming serious competitors to their Old World counterparts.

In Southhold, Sparkling Pointe has established itself as one of the only wineries in New York devoted entirely to Champagne-style sparkling wines. Sparkling Pointe's winemaker Gilles Martin is French and grew up not far from Champagne. He came to Long Island in 1997 after extended stints in Germany, Australia, Virginia and California (where he worked at Roederer Estate).

According to Martin, the elegance and finesse of Sparkling Pointe's wines are rooted in traditional Champagne blending—a harmony created from Chardonnay, Pinot Noir and Pinot Meunier grapes—and a focus on the distinctions in North Fork terroir.

Their flagship bubbly, Brut Seduction, is aged eight years on its lees (yeast sediment from fermentation) prior to disgorgement, giving the wine an exceptionally delicate effervescence, richness and complexity.

Rosé

Long Island rosé has exploded in popularity in recent years. Wölffer Estate's classic rosé and limited-edition Summer in a Bottle are Hamptons summer classics, typically selling out before Labor Day. Lieb Cellar's elegant yet whimsical Bridge Lane rosé is easy to tote along, packaged in a beach-ready bottle, box or keg.

One of the most unusual of all the rosé bottlings is Anthony Nappa's Anomaly. Nappa trained around the world as a winemaker (in New Zealand, Southern Italy, California and Massachusetts) before he arrived on Long Island.

Currently the head winemaker at



Raphael Vineyards, he's increasingly made a name for his own artful, innovative brand, Anthony Nappa Wines.

Barely blush in color, Anomaly isn't technically a rosé, but instead, as Nappa describes it, a "white wine made from red grapes," vinified with virtually no skin contact and fermented entirely in stainless steel.

"It captures the essence of a Pinot Noir—its silkiness and the earthiness—combined with the acidity of white wine," says Nappa.

New Classic Varieties

Chardonnay remains the region's most planted white grape. In recent years, however, Sauvignon Blanc (from producers like Wölffer, Macari, Raphael, Palmer, Osprey's Dominion and more) has gained rapid momentum. Varieties like Pinot Grigio, Riesling, Gewürztraminer, and even Grüner Veltliner, a peppery, aromatic grape native to Austria, are garnering attention.

One Woman Wines, established in Southold by Claudia Purita, a longtime restaurant owner originally from Calabria, Italy, was the first Long Island producer to grow Grüner Veltliner.

According to Gabriella Purita, Claudia's daughter and the winery's marketing and general manager, Claudia planted Gewürztraminer first, but added Grüner Veltliner at the advice of an Austrian winemaker friend.

Both varieties flourished, Gabriella says, and the currently available 2013 vintage is one of the best they've ever seen.

"Our 2013 Grüner is very citrusy, with quite a bit of acid and grapefruit," she says. "It's very dry, fresh and traditional to the varietal."

While their Gewürztraminer is typically dry, the signature of this vintage was to leave "a little bit of residual sugar to create a wine that was balanced between acidity and sweetness," Gabriella says.

Describing the unique expressions of the grapes on Long Island, she says, "We're trying to let grapes speak for themselves. We just want characteristics of the vintage and the region to come through."

EAST END'S PREMIUM CRAFT HERITAGE



Although celebrated for its world-class wineries and breathtaking beaches, the heart of Long Island's East End lies in its deep agricultural and fishing traditions.

Alongside rustic potato farms and cabbage patches, visitors will find the finest handcrafted cheeses, pickles, soaps, craft beers, spirits and more. Providing a surprising juxtaposition to the bustling city lights of Manhattan a few hours away, the East End of Long Island is a farm-to-table paradise just waiting to be discovered.

Check dates and hours before visiting; most of these businesses are open late spring through fall.

1 *Long Island Spirits Craft Distillery*: While the locavore movement has captivated the New York culinary scene, many still haven't caught on to the bevy of opportunities to drink local as well. Long Island Spirits, founded in 2007, is the first craft distillery on the island since the 1800s. Located in Baiting Hollow, it makes a convenient stop coming or going from the East End. The 5,000 acres of potato farms that surround the distillery are the source of its flagship LiV Vodka, but the company also crafts a wide selection of rye, Bourbon and other whiskies, as well as fruit liqueurs.



2 *Harbes Family Farm*: The Harbes family operates three family-friendly, attraction-packed farms throughout the North Fork. More than just a farm stand, each offers a stable of farm animals, activities for kids, concession stands serving fresh apple-cider donuts and corn on the cob, and more. At the Harbes Family Farm in Mattituck, kids can enjoy a musical hayride or watch a piglet race. Adults can sample Harbes Family Vineyards wines in its tasting barn, a renovated potato barn dating back to 1901. The Western Farm in Jamesport offers a six-acre interactive corn maze, while the Harbes Farm & Orchard in Riverhead features pony rides and u-pick apples.



3 *Garden of Eve Organic Farm & Market:* In Riverhead, this property offers a panoramic view into organic farming on the North Fork. Stop for lunch at the farm café to sample Kobe-beef burgers (made from their own grass-fed cows) or quiche (sourced from their own eggs and fresh vegetables). For a more hands-on experience, try your hand at picking your own strawberries, or arrange an interactive farm tour.

4 *Schmitt's Farm Stand on Sound*: Farm stands are plentiful along the main roads of North Fork from spring to late fall, but Schmitt's Farm Stand in Riverhead is one of the area's largest. Their 165-acre farm produces vegetables, flowers and canned delights like pickled beets and spicy horseradish for sale throughout the area, as well as supermarkets and greenmarkets in Manhattan.



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5 *Catapano Dairy Farm*: This small, family-operated goat and sheep dairy is located in Peconic, in the heart of North Fork wine country. Its owners, Dr. Michael Catapano and his wife, Karen, hand-craft a variety of fresh cheeses like chèvre and ricotta, aged Romano-style cheeses, as well as goat's milk yogurt and fudge. For skincare junkies, the luxurious scented soaps and shaving bars containing moisture-rich goat's milk are irresistible buys.

6 *Greenport Harbor Brewing Co.*: It takes a lot of beer to make great wine, according to the insider joke. On the North Fork, this is the go-to place for winemakers and the public alike to refresh a wine-weary palate. With two brewery locations with public tasting rooms (in downtown Greenport and Peconic), it's the perfect place to try everything from refreshingly citrusy Harbor Ale, an American pale ale, to the robust, chocolaty Black Duck Porter.

Best Long Island Food and Wine Pairings

Long Island duck with Merlot
Peconic Bay scallops with Sauvignon Blanc
Local seafood paella with Albariño
Blue Point oysters with Chardonnay

CATAPANO DAIRY: HTTP://TALEOFTHEFISH.COM

SLEEPING IN

Cedar House on Sound: A historic potato-packing barn converted into a loft-like space, this modern B&B is packed with amenities for large groups. Proprietor David Perrin's hearty two-course breakfast is a great way to start a jam-packed day of winery visits and outdoor excursions.

Shinn Estate Farmhouse: Sip and ponder some of Long Island's most captivating wines at this Zen-like retreat. Don't miss out on complimentary vineyard walks or a tasting with owners Barbara Shinn and David Page for insights into the region and the estate's extensive biodynamic vineyard practices.

Sannino Bella Vita Vineyard and B&B: For romance and opulence, look to this Tuscan-style winery villa. Owner Lisa Sannino's lavish morning feasts are delivered to your suite, to be enjoyed alfresco on a private terrace overlooking the vineyards.

Hyatt Place East End and


1

1 ***Hotel Indigo East End***: For large-scale accommodations and family-friendly amenities like pools or gyms, these Riverhead hotels are ideal. Located at the gateway to the North Fork, they offer spacious, contemporary rooms at affordable prices.

DINING OUT

2 ***Noah's***: Seafood purists applaud chef/owner Noah Schwartz's sophisticated, streamlined cuisine, especially the dazzling raw bar of squeaky-fresh clams, oysters and scallops delivered daily from local waters. The expansive wine list, curated by Noah's wife, wine director Sunita Schwartz, integrates Long Island wines alongside unique international offerings.



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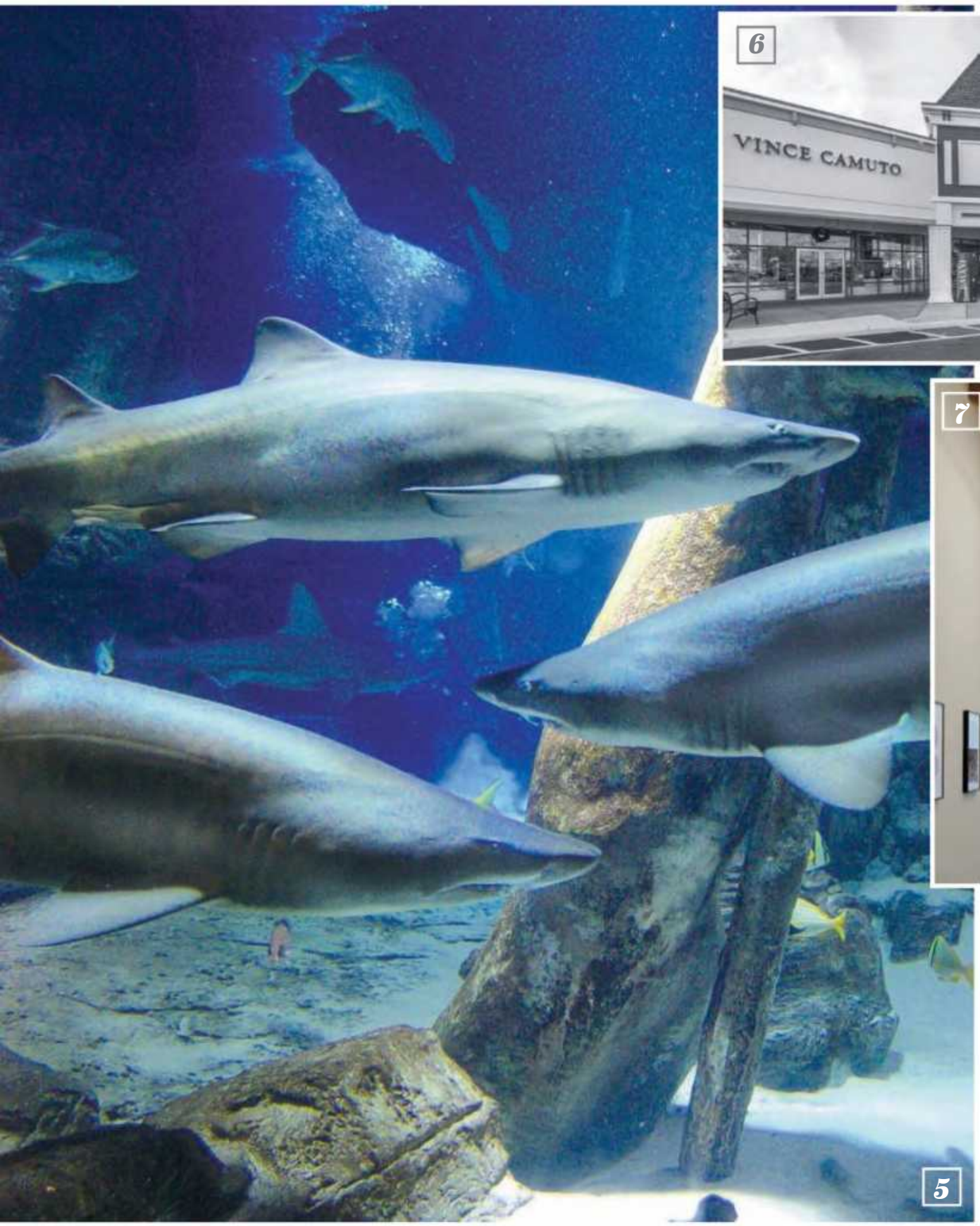
3 ***North Fork Table & Inn***: Exquisite tasting menus merge farm-to-table philosophy with innovation and precision. Conceived by four veterans from some of Manhattan's most lauded restaurants (Aureole and Gramercy Tavern, among others), it's a benchmark of wine country hospitality.


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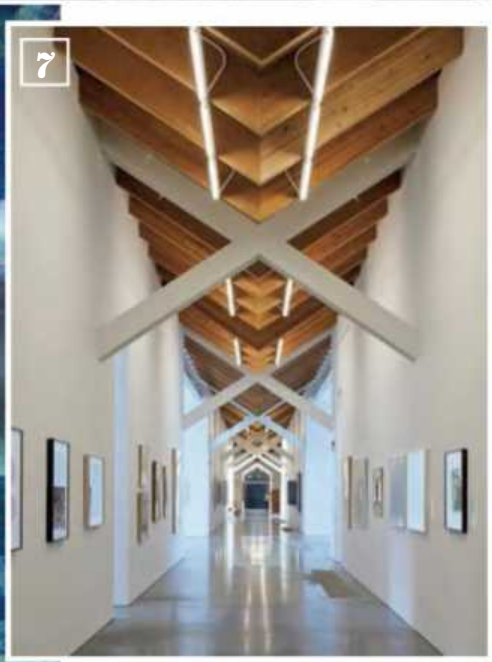
4 ***The Frisky Oyster***: The abundance of local farm products, seafood and wines drew chef/owner Robert Beaver and his wife, Shannon, to the East End from Washington, DC. Their unpretentious yet stylish restaurant showcases bounty like farm-fresh duck and Peconic Gold oysters served with a diverse selection of wines, including Long Island favorites that are always available on draft.

STOP TO SHOP

6 ***Tanger Outlets***: This sprawling Riverhead outlet mall offers deals on designer







apparel, homeware and more from coveted brands like Theory, Barneys New York and Tumi.

If you're unable to hit all the tasting rooms on your list, seek out ***Michael's Wines & Liquors in Riverhead*** (on the North Fork) or ***The Sag Harbor Liquor Store*** (on the South Fork) for selections of local and international wines and spirits.

SEA & SEE

5 ***Long Island Aquarium & Exhibition Center***: This world-class aquarium is home to creatures ranging from locally trapped sand tiger sharks to puffy-cheeked marmosets. While whimsically themed around the lost city of Atlantis, it emphasizes the importance of marine life and environmental preservation.

7 ***Parrish Art Museum***: Jackson Pollock, Willem de Kooning and Roy Lichtenstein are among the many artists who worked on the East End, and this museum pays tribute to their legacy. It's housed in a modern barn space in Water Mill (on the South Fork) designed to capture the famed Hamptons light that attracted so many artists to the region.

Tom Schaudel

Chef/Owner of A Lure, A Mano and Petulant Wino

A visit to the North Fork wouldn't be complete without experiencing at least one of Tom Schaudel's East End restaurants, each a showcase of local wines and ingredients. A Lure is Schaudel's "oysteria" and chowder bar. A Mano is a Tuscan-style *osteria*, and his newcomer, Petulant Wino bistro and wine bar, serves eclectic small plates and charcuterie. Schaudel, also an author and radio-show host, owns two other Long Island restaurants and develops a line of North Fork wines when not rocking the guitar with his band, Hurricane.





Soft Shell Crabs
with Summer Corn, Basil and Tomato

- 4 small soft-shelled crabs (4-inch wide), cleaned
- 2 cups freshly shucked corn
- 1 cup buttermilk
- 1 teaspoon kosher salt
- ¼ teaspoon black pepper
- 1 cup all-purpose flour
- 6 tablespoons clarified butter, divided
- ½ cup cherry or pear tomatoes, halved
- 4 tablespoons fresh basil, chopped
- 1½ tablespoons unsalted butter

Combine buttermilk, salt and pepper in shallow dish, and soak crabs for 5 minutes. Lift crabs from buttermilk individually. Let excess liquid drip away before dredging in flour. Shake away excess flour, and transfer crabs to tray.

In 12-inch nonstick skillet over moderately high heat, add 4 tablespoons clarified butter until hot, but not smoking. Sauté crabs for 2 minutes per side, or until golden brown. Set aside, keeping crabs warm.

In a separate sauté pan, heat remaining 2 tablespoons of clarified butter. Sauté corn for 3 minutes. Add tomatoes, basil and unsalted butter, and swirl until butter is just melted. Season with salt and pepper. Place corn mixture in center of serving dish and arrange crabs on top. **Serves 4**.

PAIR IT

For this crisp, buttery dish brightened by fresh tomatoes and corn, Schaudel recommends two North Fork wines: Palmer 2013 Pinot Blanc or Sparkling Pointe 2011 Topaz Impérial Sparkling Blend.



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The grapes that grow in our maritime climate and our handcrafted approach produce distinctive wines. Combining new world technology and old world traditions we focus on accentuating the full expression of the wine grown in this place.



PROVISIONS. AND Ingredients

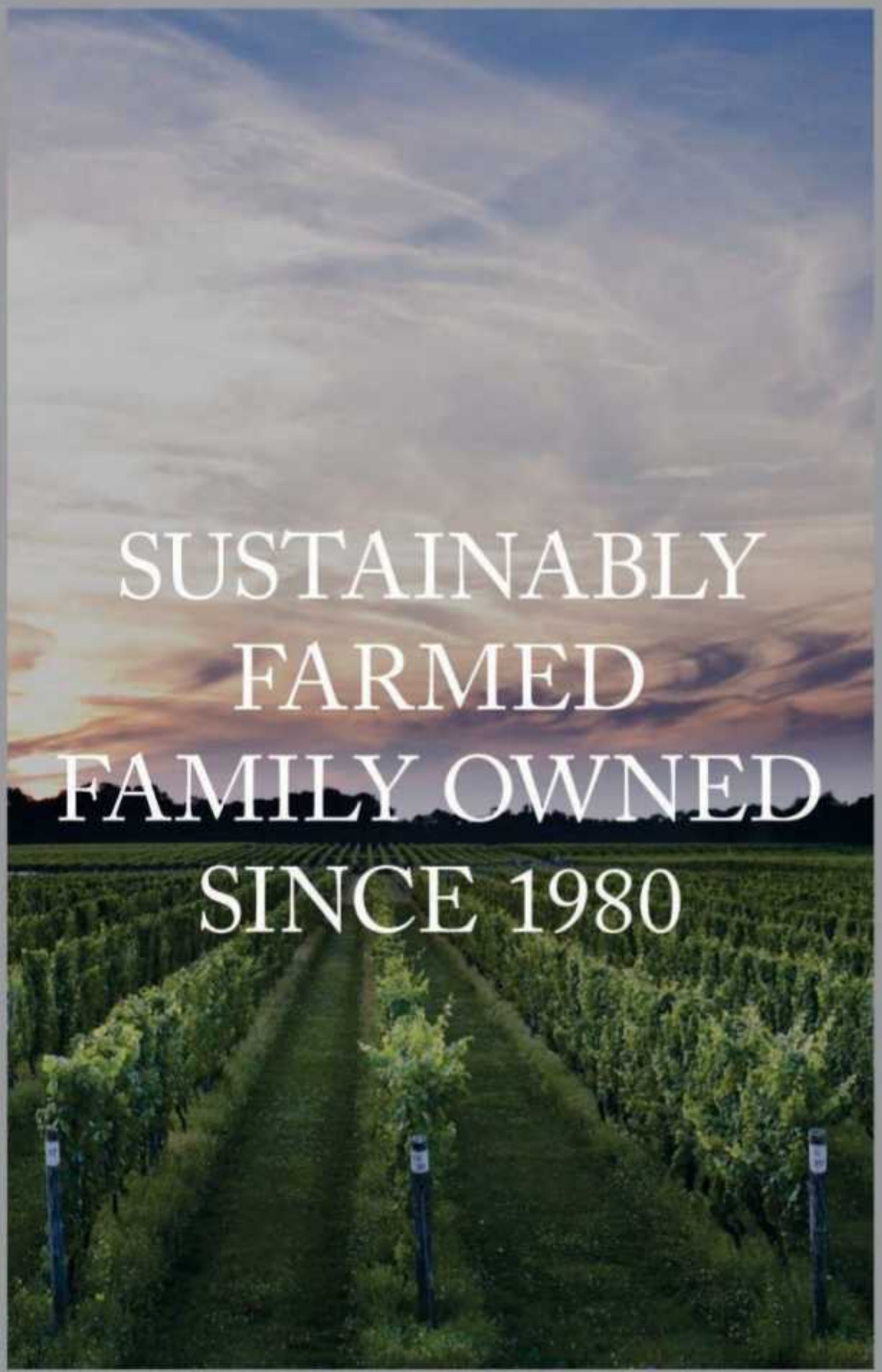
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[kon·to·*KOS*·ta]

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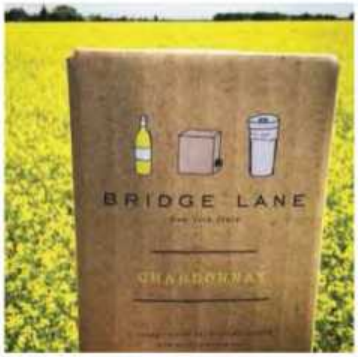
– #TeamLieb

































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Family, Terrior-Driven, Balance.

The Macari family's vines are planted at the edge of the Long Island Sound in Mattituck, New York. The family is known for their careful environmental stewardship and passion for nature. Through a balanced approach to viticulture characterized by an uncompromising focus on fruit quality, world-class wines have emerged. Macari was awarded "Winery of the Year" at the 2014 NY Wine & Food Classic.

MACARI
WINES
North Fork of Long Island, NY

150 Bergen Avenue Mattituck, NY | www.macariwines.com | (631) 298-0100



Martha Clara Vineyards

BE A PART OF IT







Open Year Round, 7 Days a Week

In 1978, the Entenmann Family of the eponymous bakery agreed to sell their company and move on to greener pastures. One of the grandsons of the founder, Robert Entenmann, fell in love with the vast landscape of the East End, and purchased a potato farm. After transforming the farm into a thoroughbred horse racing operation, he couldn't help but notice the changing landscape around him. The neighboring potato farms began to give way to fruitful vineyards, and it was just a matter of time before he would follow suit.

After starting with only 18 acres of grapes, Robert expanded his vineyard to over 100 acres. Then, in 1999, his new business opened its doors bearing his late mother's name, Martha Clara.

Resting alongside the vitis vinifera, Martha Clara Vineyards overlooks 200 acres of boundless land. Providing a family-friendly atmosphere, adults may enjoy glasses of carefully mastered wine while watching their children admire the farm animals roaming their pens. Live music and horse-drawn carriage rides are some of the many other activities Martha Clara Vineyards has to offer. Whether one is looking for an educational experience, or some family time amongst the vines, Martha Clara Vineyards is the perfect place to spend your day, anytime of the year.

6025 Sound Avenue, Riverhead, NY 11901 631.298.0075 info@marthaclaravineyards.com marthaclaravineyards.com









One Vineyard, One Story, *One Woman*

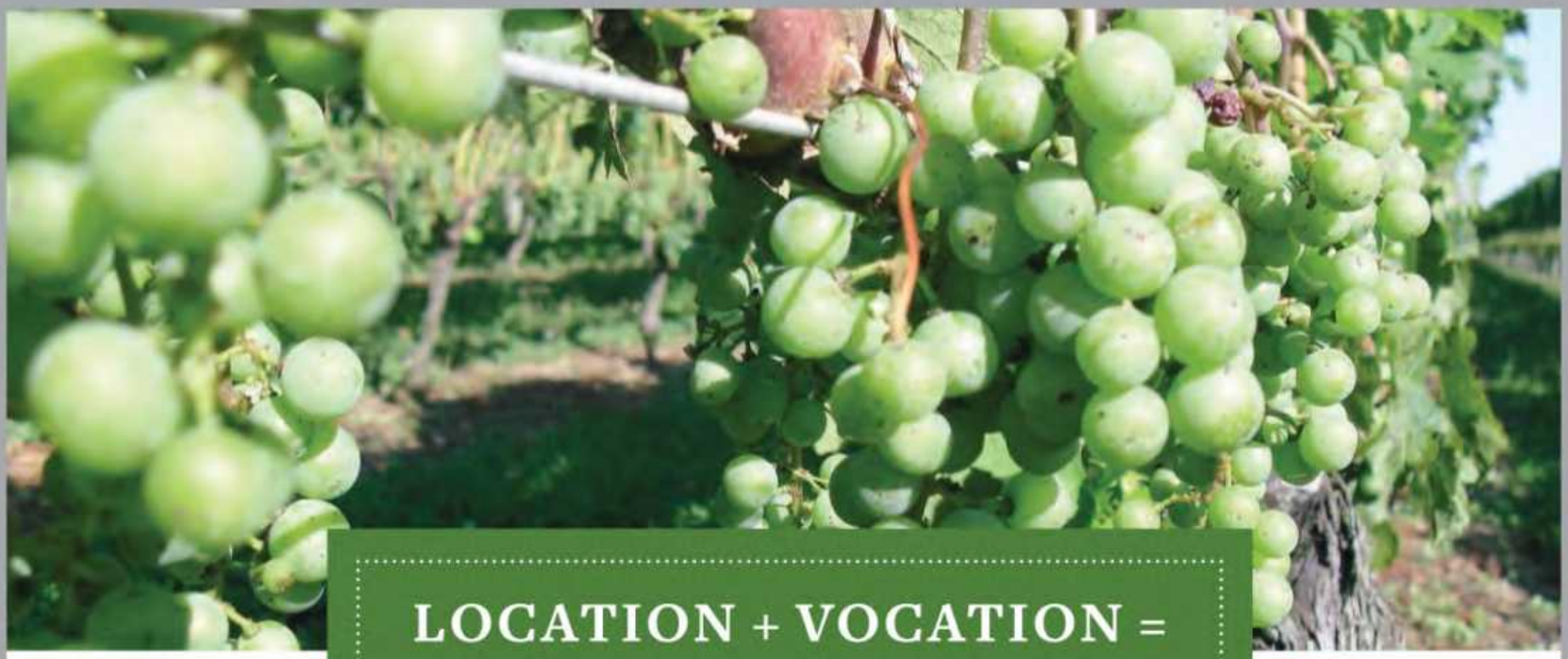
ONE WOMAN
WINES & VINEYARDS

5195 Old North Road, Southold, NY 11971
631-765-1200 info@onewomanwines.com
www.onewomanwines.com

For Claudia Purita, sustainability and self-reliance has always been a way of life. Growing up on her family's farm in Calabria, Italy, she assisted in growing grapes, vegetables, and raising small animals from a very young age. Her father, Domenico, taught her to value the land, the fruits it provided, and the satisfaction found in working hard with purpose in mind.

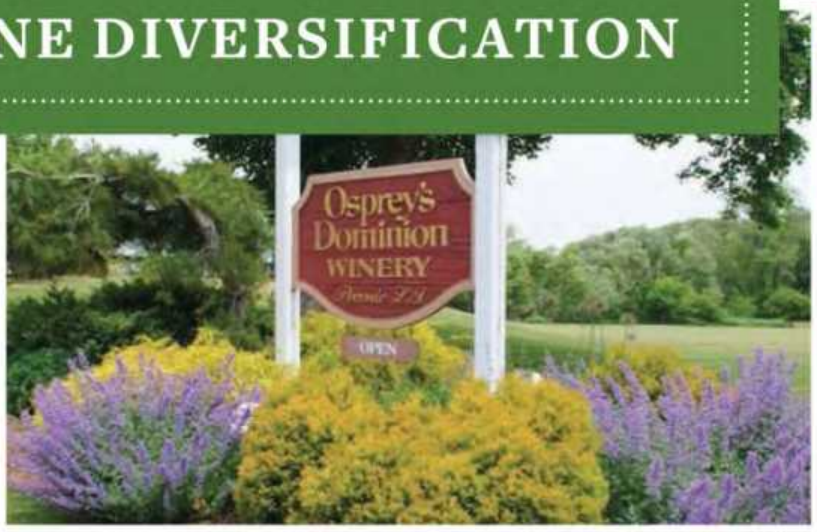
After moving to Long Island and spending several years in the restaurant industry, Claudia decided it was time to return to her roots. On the North Fork of Long Island, she continues Domenico's traditions on her own farm and vineyard. Claudia meticulously tends to each of the vines as if they were her own children. The superiority of her work is evident in each of the wines she carefully crafts from her vineyard. A few sips will lead you to appreciate what One Woman's labor of love can produce.

One of Claudia's signature wines is her Grüner Veltliner, which was planted in 2008. One of the first few to cultivate this varietal within the states, her Grüner showcases the terroir of the North Fork and displays the bright and crisp notes of a traditional Austrian Grüner.



LOCATION + VOCATION = WINE DIVERSIFICATION







Wines That Soar Above the Ordinary

Although the Long Island wine region is located at approximately the same latitude as the great wine growing regions of France, we at ***Osprey's Dominion*** truly believe our location (being surrounded, yet sheltered, by both the LI Sound and Peconic Bay), and the complexity of the farming soil here, contribute significantly to the quality and character of our grapes, and hence, our wines. Our overall philosophy is to produce the best wines with the least interference from humankind. We believe that our unique location, soil complexity and Mother Nature give us something different to work with each year, and it is our job and vocation to develop what we've been given into the very best it can be. Our 'Reserve' wines are produced only in those years where the right conditions of sun and rain can give us what we need to make a truly great wine. We create our wines to please our everyday consumer as well as our patrons with the most discerning palates. With over 30 wines, we truly have something for everybody.

Osprey's Dominion Vineyards, Ltd. *44075 Main Road/Route 25, Peconic, NY 11958 631-765-6188 ospreysdominion@optonline.net www.ospreysdominion.com*



New World region, Old World Style.

What makes Long Island wineries so unique? Consider this: it took centuries for European countries to determine the ideal grapes to grow in their historic wine regions, but it only took Long Island a few decades to come up with a select group of grapes that reflect the uniqueness of our terrior.

Our regional maritime conditions have created a wine style that has gained a legion of fans. Wine lovers are seduced by intense aromatics, cleansing acidity, modest alcohol levels and the potential of barrel aging red wines with structure and elegance.

Since 1983, ***Palmer Vineyards*** has been producing wines with a distinctive style of Old World structure and elegance overlaying New World power and fruit driven intensity. When you choose a Palmer Vineyards wine you can be confident you have selected a wine from a beautiful sustainable land. The temperature, maritime climate, diversity, and innovative techniques produce highly distinctive wines appropriate for any occasion.

5120 Sound Avenue, Riverhead, NY 11901
631-722-9463 evan@palmervineyards.com
palmervineyards.com













Once a dream turned into a reality, owner John Petrocelli along with his family, established **Raphael Vineyard and Winery Estate** in 1996. Located between the Long Island Sound and Peconic Bay, Raphael is dedicated to the production of world-class wines. The Raphael Family prides itself on attention to detail, fine craftsmanship and a devotion to quality in every aspect of grape growing and winemaking. Each and every bottle is "corked" with passion!

WWW.RAPHAELWINE.COM | 631-765-1100



Sparkling Pointe Vineyards & Winery







SPARKLING POINTE

Nestled in the breezy and beautiful North Fork of Long Island, Cynthia and Tom Rosicki have dedicated **Sparkling Pointe Vineyards and Winery** to estate grown sparkling wines produced exclusively in the traditional Méthode Champenoise. Farming 40 acres of vineyard, planted only with the classic Champagne grape varietals—Pinot Noir, Pinot Meunier, and Chardonnay—each Sparkling Pointe cuvée is an authentic expression of the land and the winemaker's finesse. The state of the art winery and grand tasting house sit at the edge of the vineyard, where French winemaker Gilles Martin, formerly of the celebrated Champagne Deutz and California Roederer Estate, handcrafts the signature sparklers. The rhythmic union of personality and house style, the art of assemblage, and the pursuit of excellence are at the essence of all Sparkling Pointe Wines.

"Pure symphony of the senses, elegant ballet of tiny bubbles, the perfect harmony between soul and people"

- Gilles Martin, Winemaker DNO

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Elegance, Longevity, A Taste of Place

A SUSTAINABLE VINEYARD IN THE HEART OF THE HAMPTONS

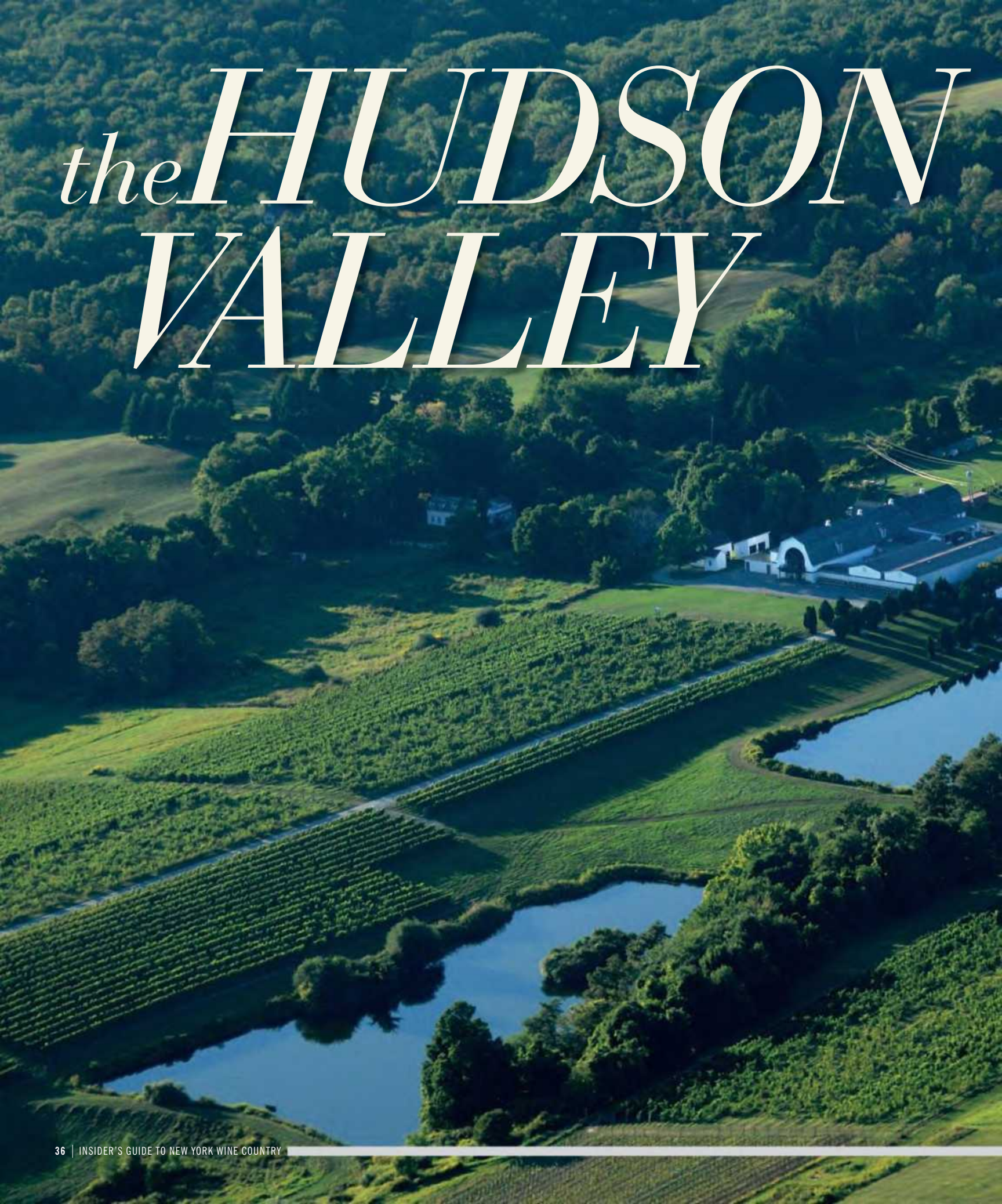
WÖLFFER ESTATE
VINEYARD

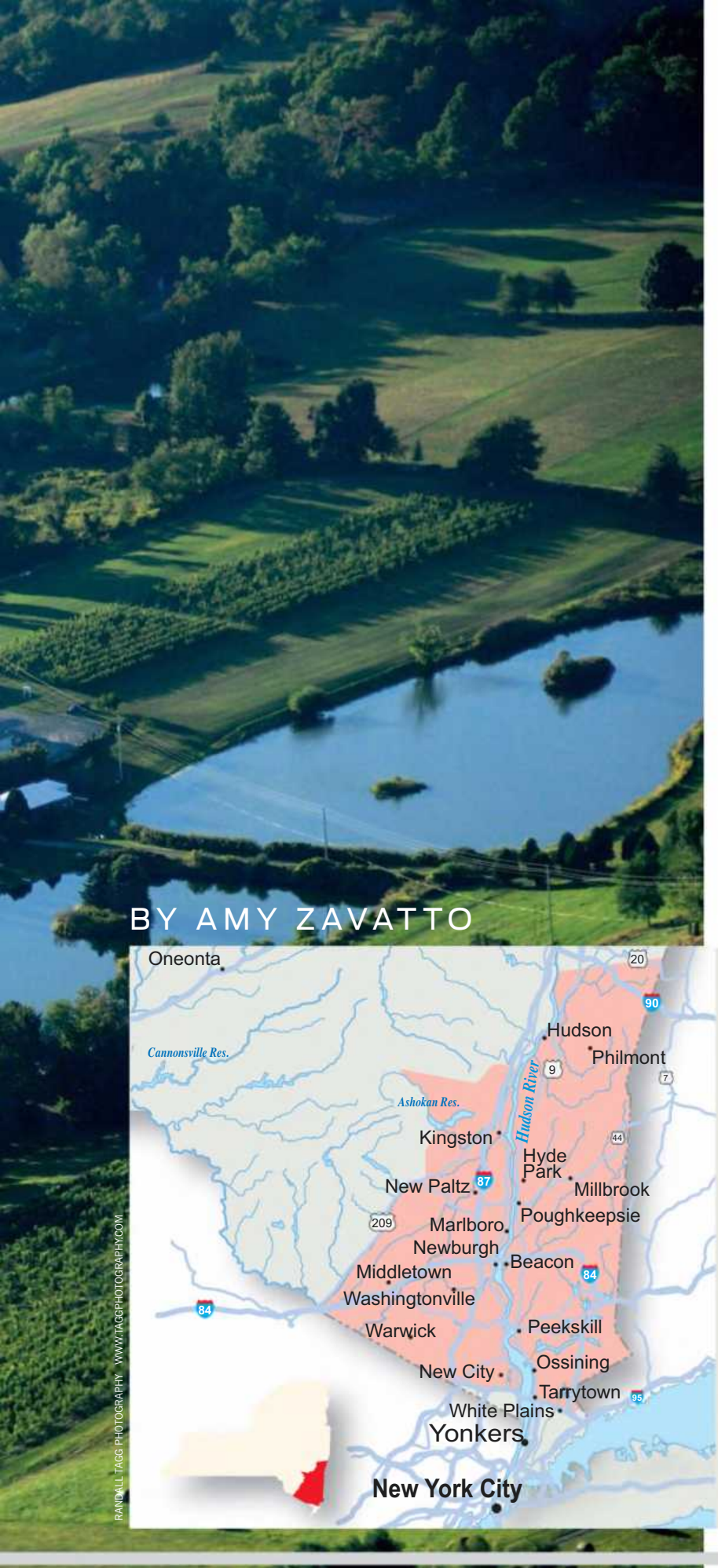
Nestled in the heart of the Hamptons, Wölffer Estate Vineyard is one of the most beautiful and stylish wineries on Long Island. Our rustic, Tuscan-style winery houses a lavish tasting room, expansive stone terrace and state-of-the-art winemaking facilities. Our more casual location, the Wine Stand, offers sweeping views of the vineyard and sunset over the vines. It's a European escape, close to home.

Wölffer Estate makes elegant wines and sparkling dry ciders that are food-friendly, ageable and true to our Hamptons esprit. Savor a glass and drink in the experience!

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the HUDSON VALLEY





RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM

BY AMY ZAVATTO

Lush and dramatic, the Hudson River Valley immediately takes your breath away.

The rise and fall of the Shawangunk Mountains serves as a stunning backdrop to the Hudson River flowing 310 miles north to south on the valley's floor.

Soon after Henry Hudson first laid eyes on the lands of the Algonquin Indians, these vistas captured the imagination of artists, from the 19th-century Hudson River School movement to the present-day sculptors designing works for Storm King Arts Center.

The rolling hills and ancient trees that inspired Washington Irving to write The Legend of Sleepy Hollow also attracted wealthy New York City financiers to build fabulous mansions. Several of these retreats are now open to the public, including the Rockefellers' Beaux Arts Kykuit in Sleepy Hollow, and Frederick Vanderbilt's Gilded Age estate in Hyde Park.

Lands to the east and west of the winding river drew the attention of New York's winemaking pioneers, dating to 1839 when Brotherhood recorded its first vintage in Washingtonville. Today, the beautiful Hudson River AVA is home to nearly 50 wineries, with 235 acres under vines that include *Vitis Vinifera* as well as both native and French-American grape varieties.

The Hudson River and steep cliffs help to counteract a sometimes harsh climate and short growing season. On the banks to the east, granitic, rocky soils encourage Cabernet Franc to thrive. Further inland, French-American varieties show their hardy worth.

A scenic hour-and-change drive from New York City, stellar sipping awaits.

Top Grape Varieties

CABERNET FRANC: This peppery, spicy noble red grape variety offers dark fruit aromas and a medium-bodied, food-friendly structure.

CHAMBOURCIN: Aromatically alluring with black currant and blueberry fruit alongside savory notes of olives, smoke and soy, this red has grippy tannins and an intensity that helps it age.

BACO NOIR: This red French-American grape resembles a delicate, Burgundian-style, Pinot Noir with scents of raspberry. In warmer years, it can show like a rustic, inky Barbera with its dark berry notes.

SEYVAL BLANC: Medium bodied and mildly fleshy, this white hybrid grape can convey notes of white pepper, delicate baking spice, and orchard and citrus fruits.

CAYUGA WHITE: This crisp, elegant white cross between French and native American grapes created by Cornell suggests an elegant Pinot Grigio.

VIDAL BLANC: With notes of citrus and melon, this hybrid white grape has the flavor to pair with chicken or pork. It can also make luscious ice wines.

Distinguished History, Exciting Renaissance

The Hudson Valley CRAFT REVOLUTION

Had Henry Hudson made his watery journey up the river today and found himself thirsty or peckish, his only problem might be choosing which cork to pop or dish to dig into.

The Hudson Valley's avid agricultural roots have long made it a great spot for culinary finds, but did you know it's also the oldest established viticultural area in the United States? And at nearly 200 years old, it's really only getting started.

The last few years may have been the most exciting (and quenching) to date, with an increased number of sophisticated producers making world-class wines, not to mention spirits, beer, and cider, too.

Hudson River Valley producers have honed their skills since 1839, when the country's oldest established winery, Brotherhood, released its first wines. Just less than a century later, Brotherhood deftly sidestepped Prohibition by producing sacramental wine for the Catholic Church.

Each year, thousands visit the Brotherhood facility in Washingtonville to sample award-winning wines made from grapes sourced across the state, including Riesling (Finger Lakes), Pinot Noir (Hudson Valley) and Cabernet Sauvignon (Long Island). Guests also can explore the 19th-century, hand-excavated cellars.

Not to be outdone in history, Benmarl, to the north in Marlboro, has some of the oldest continuously producing vineyards in the country. Originally planted in the 1800s, its 37 acres extend near the winery's tasting room that sits high above the Hudson River.

But there's modern grace in winemaker Matthew Spaccarelli's gorgeous 100% Cabernet Franc, sourced from a one-acre plot teetering on a ridge above the river, and his elegant, dry Chardonnay that gains rich




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Hudson

texture from a year on the lees.

At Stoutridge Vineyard, also in Marlboro, the dry, food-friendly wines result from a non-interventionist approach to winemaking. There's no pumping, filtering, fining or preserving sulfites added to the Merlot, Cabernet Franc or Seyval Blanc, making them incredibly fresh and alive in the glass. Bonus: each tasting at this intimate 4,000-case operation is led by the winemaker himself.

Bring your four-legged friend to the decidedly dog-friendly Robibero Family Vineyards. Set on 42 acres in the foothills of the Shawangunk Mountains near New Paltz, this boutique, family-run operation turns out beautiful *Vitis vinifera* classics like Cabernet Sauvignon and Chardonnay, as well as hybrid bottlings like 87 North, a citrusy blend of Vidal Blanc and Cayuga.

Millbrook Vineyards, on the east side of the Hudson in Millbrook, is where cool-climate grape varieties like Tocai Friulano, Chardonnay, Cabernet Franc and Pinot Noir reign supreme. The in-depth tour conveys a deep understanding of this region's unique aromas and flavors.


Brotherhood Winery

Stoutridge Vineyard


Millbrook Vineyards

While wine still stars in sipping history here, the Hudson Valley's spirits, beer, and cider producers are edging the needle toward a farm-to-flask and farm-to-growler future. Curious sippers can connect what's in their glass to the fertile land that surrounds them.

In 2002, Warwick Valley Winery & Distillery became the first licensed distillery in the Hudson Valley since Prohibition. Working with a shiny, steam-fired copper still imported from Germany, it produces apple and pear brandies (eaux de vies) and fruit liqueurs, including a grappa.

Apples, long an important crop in the region, take on new polish at Orchard Hill Cider Mill in New Hampton. Along with growing more than 50 apple varieties, it makes fantastic ciders and a Normandy-style pommeau called Ten66, an elegant, barrel-aged, apple brandy-based apéritif.

With so much innovation flowing in this wine and craft beverage epicenter, you may well feel the exploratory spirit of Henry Hudson rising up inside you. And today, there's no sailboat required.

RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM

Hudson Valley Hybrids

What's in a wine grape hybrid? You've probably seen some of their names—Baco Noir, Seyval Blanc, Vidal Blanc, Chambourcin, Vignoles. They sound distinctly French, but are they?

Yes and no. Hybrid grapevines have been created to resist the pests and problems that nearly decimated vineyards in Europe in the 19th century and that also flourish in occasionally calamitous climates in the Catskill region.

Hybrids deliver the best of all worlds: versatile grapes that can be made in a range of styles (and sometimes are dead-ringers for their European cousins), but can hang tough when the season or reason calls for it.

Wine grape hybrids come from a cross between noble but temperamental European *Vitis vinifera* varieties and hardy, less tasty vines native to North America. More than just robust, hybrids can produce beautifully nuanced, food-friendly wines.

Created by Francois Baco in 1902, Baco Noir is a cross between Folle Blanche (a traditional grape of France's Cognac and Armagnac regions) and an American *Vitis riparia*. In its lighter versions, the resulting wine can resemble Pinot Noir. But when warm weather concentrates this inky little black grape, it suggests hearty Barbera.

Vignoles began as a cross between Pinot Noir and Seibel. It pairs especially well with spicy Mexican and Asian cuisine and can also yield luscious, apricot-scented, late-harvest wines.

A versatile, elegant white, Seyval Blanc takes to both stainless steel and barrel aging with equal aplomb, displaying the bright, fruit-forward nature of a well-ripened Chardonnay or Riesling.

That's just the tip of the tendril. Dozens of other French-American hybrid grapes varieties flourish in New York State, and you don't need a plane ticket to France or a personal laboratory to drink in their delicious glory.



Josephine Proul

Chef/Owner of Local 111, Philmont, NY

"I learned to cook from my Sicilian grandfather," says Josephine Proul, chef/owner of Local 111 in Philmont. The Hudson Valley's preciously limited growing season makes her appreciate the products that flourish around her and use them to best effect. Instead of farm-to-table, she describes her cuisine as "community-to-table," since she sources 85% of her ingredients within miles of her restaurant's door.

"We take out the pretension out of it," she says of her New England- and American-skewed menu, which changes each month. "I think it's approachable for everyone."

Grilled Lamb Burger with Mint-Parsley Pesto, Cured Cabbage and Feta Sour Cream

For burgers:

3 pounds ground lamb
5 cloves garlic, chopped
2 tablespoons fresh oregano, chopped
¼ cup dry red wine
Salt and pepper to taste
6 buns

Mix by hand or with stand mixer until sticky. Form into 6 patties.

Parsley-mint pesto:

½ bunch parsley
½ bunch mint
3 cloves garlic
¼ cup pumpkin seeds
Juice of 1 lemon
1 cup olive oil
Salt and pepper, to taste

Put ingredients into blender and process to desired consistency.

Feta sour cream:

1 cup sour cream
½ cup feta, diced small
¼ cup feta brine
3 tablespoons scallion, sliced
Juice of ½ lemon
Salt and pepper, to taste

Whisk ingredients together.

Cured cabbage

1 small purple cabbage, sliced thin
¼ cup salt

In bowl, sprinkle salt over sliced cabbage and mix. Place a heavy weight in another bowl atop cabbage. Let weighted bowl press down mixture for 10 minutes. Remove weight, and rinse cabbage until water runs clear. Drain cabbage. Dry in salad spinner.

To assemble

Grill burgers until desired doneness. For medium rare, internal temperature should be 145°F. Warm or toast buns.

Mix cured cabbage with pesto. Put mixture on burger with bun. Serve with feta sour cream.

PAIR IT

The wine needs tannins to balance the lamb, but enough bright fruit to play well with the cabbage and feta. A classic red blend, Benmarl's 2012 Proprietor's Reserve melds Merlot, Cabernet Franc, Cabernet Sauvignon and Petit Verdot. It spends nearly a year in a combination of French and Hungarian oak that imparts complementary spiciness.



Head Rest

Mohonk Mountain House: This family-owned Victorian castle on Lake Mohonk has become a sought-after getaway for both its luxurious spa treatments and locally sourced dining with a view.

1 ***Buttermilk Falls:*** At this 70-acre eco-centric inn and spa in Milton, ingredients for the on-premises Henry's at the Farm restaurant are sourced from the nearby orchards, farm, aviary and beehives.

Thyme in the Country: Located six miles from bustling Hudson, New York, this intimate, country-style bed & breakfast is set among tranquil, organic gardens and prepares home-cooked meals to order.

2 ***The Barlow***: Bringing Art Deco chic to the country, this upscale boutique spot in Hudson offers gas fireplaces in its well-appointed rooms.

Empire Eats

3 ***The Village Tea Room:*** This under-the-radar New Paltz eatery is housed in a 200-year-old former tailor shop. Irish-born owner Agnes Devereux sources from local farms for her rib-sticking rustic menu.















4 ***Culinary Institute of America:*** The country's next top toques train for kitchen greatness at the school's American Bounty Restaurant. On the plate: Think elevated American fare sourced from the flourishing land and waters of the Hudson River Valley.





Iron Forge Inn: Located in Warwick, this gem offers views of Sugarloaf Mountain and succulent dishes like roast duck swathed in a maple-soy-ginger glaze. They offer cooking classes, too.

Pane Café: Chef John Castrovillari's daily baked bread enhances fantastic sandwiches filled with grilled fresh vegetables, or steak with caramelized onions and provolone.

5 ***The Landmark Inn:*** Call him the seafood whisperer, but Mike DiMartino's way with swimmy creatures stands out in dishes like seared sea scallop risotto or





pine nut and feta encrusted salmon.

ALSO: Founded in 1819, **6** ***Bellvale Creamery*** (Warwick) employs sustainable farming and dishes out crave-worthy housemade ice cream. **7** ***Soons Orchards*** (New Hampton) produces more than 50 apple varieties, plus ciders and apple brandy. ***Druthers Brewing Co.*** (Saratoga Springs) offers 10 beers on tap, growlers to go and a great little restaurant with five variations of mac 'n' cheese on the menu.

OLANA: ANDY WAINRIGHT

Set Your Sites

8 ***United States Military Academy:*** West Point grads over the institution's 200-year history include Stonewall Jackson and astronaut Buzz Aldrin.

9 ***Olana:*** This 19th-century home of Hudson River School painter Frederic Edwin Church offers rotating art exhibits and tours.

ALSO: Farmers' markets selling everything from wine to wool take place throughout the summer in picturesque towns, including Pleasantville and Cold Spring. For views of glacier-sculpted rock formations, hike New York's scenic portions of the Appalachian Trail.

Wine Buys

Wine retailers in the Mid-Hudson Valley include ***Hudson Valley Wine Market*** (in Gardiner), ***New Paltz Wines and Spirits*** and ***Fox and Hound Wine & Spirits*** (both in New Paltz), and ***Mid Valley Wines*** (Newburgh). In the Albany area, try ***Kinderhook Wine & Spirits*** (Valatie), and in Saratoga, ***Saratoga Wine Exchange***.

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A short drive, and a wine cork...

the only things between you... and the perfect weekend!

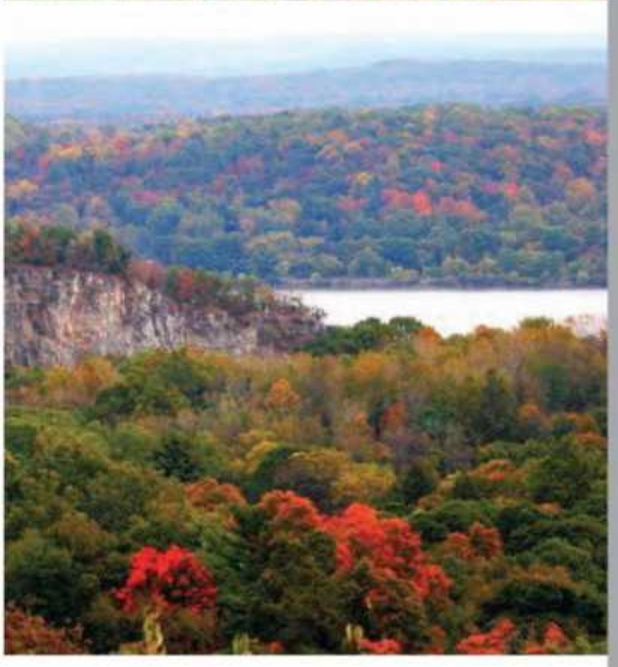
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Wine Enthusiast Magazine
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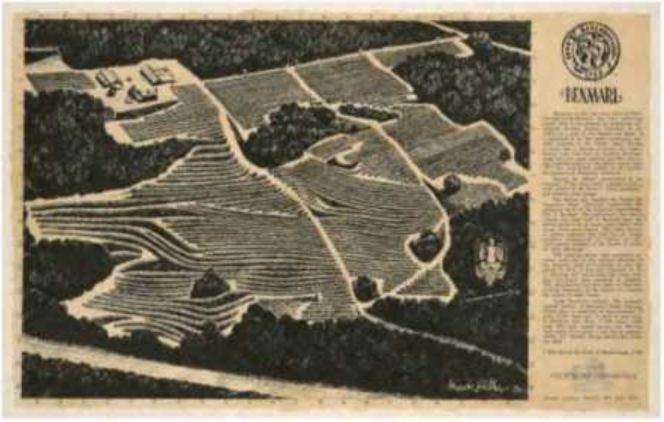




Handcrafted Hudson River Region Wines

Benmarl has been producing world class wines for nearly 60 years. Located just sixty miles north of New York City, our 37 acre estate sits high above the Hudson River. With quality, consistency and tradition as our guiding forces, we strive to craft wines with a sense of place. We are proud to call New York our home.

We are especially proud of our 2012 Cabernet Franc, Ridge Road Estate, which received 90 Points and Editor's Choice in the November 2014 *Wine Enthusiast* issue.



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175 Years of Passionate Winemaking

Since 1839, ***Brotherhood***, America's Oldest Winery, has played an important role in the American wine industry. Located one hour north of NYC, in the Hudson Valley, it recalls the image of a European winery with its stone buildings and manmade underground cellars from the 1800s.

Brotherhood Winery has invested in top-of-the-line equipment and production facilities to keep to our main goals: quality products, consistency, innovation and service. We are working hand in hand with local farmers from the Finger Lakes, Long Island and the Hudson Valley to select quality grapes that make our award-winning wines. New York wines are being recognized and appreciated around the world.

Along with being awarded *Wine Enthusiast's* 2014 Wine Region of the Year, Brotherhood Winery achieved international success by being awarded 2014 Exporter of the Year by the SBA & SBDC. Locally, we have increased our distribution across New York State and attracted over 100,000 visitors in 2014.

Most importantly is our team of people behind our products. You will find our passion and love for what we do inside of each bottle of wine that we produce. Brotherhood has persevered for 175 years and we are looking forward to the next 175 years to come.

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ROBIBERO WINERY

Family-Owned, Family-Operated, Family-Feel

Handcrafted by our family, enjoyed by yours.

Our family invites you to come taste our award-winning wines and discover why we are often referred to as the hidden gem in the Hudson Valley. Producing premium artisan wines that are distinctive to their terroir, all of our wines are hand-crafted in small lots to express unique and charming vintages, making them very limited in production. From the tasting room, to the cellar and vineyard, our family is truly hands-on.

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Old school meets innovation

Farm to table, natural wines

Stoutridge Vineyard

Innovative, natural and sustainable

Stoutridge Vineyard is a premium Hudson Valley estate winery located in Marlboro, New York, seventy miles north of Manhattan. From our farm to your table, our state of the art winery and distillery is built on the historical foundations of a turn of the century winery and prohibition era distillery. We focus on sustainability and among other things generate all of our electrical needs via the solar panels on the roof. We gently make our award-winning wines using gravity rather than pumps and without filtering or adding chemicals. Our mature, food-friendly wines are reminiscent of the local wines of Europe. The vineyards are half a mile from the majestic Hudson River on the southeast facing slopes of a ridge of land on which grapevines and fruit trees have been continuously planted for 200 years. The Marlboro area has a rich history of fruit and wine production and during the 1800s was the principal supplier of fresh fruit for New York City. Come visit our beautiful and secluded vineyard setting and enjoy the taste of the Hudson Valley.

10 Ann Kaley Lane, Marlboro, NY 12542 | +1 (845) 236-7620 | kim@stoutridge.com | www.stoutridge.com



MILLBROOK
VINEYARDS & WINERY

The Hudson Valley's Flagship Vineyard & Winery









Celebrating
30 Years of Quality
Winemaking
1985-2015

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www.millbrookwine.com

Millbrook Vineyards & Winery is located in the magnificent Hudson River Valley just 90 minutes from both New York City and Albany. Millbrook was the first vineyard in the region dedicated exclusively to the production of vinifera grapes. It was started in 1981 by John Dyson and David Bova with the founding principles of viticulture, innovation, and excellence in winemaking. Dyson, the former Commissioner of the New York State Department of Commerce and creator of the I ♥ NY campaign, was a disciple of Dr. Konstantin Frank whom he met in 1975 when he was Commissioner of Agriculture for New York. In 1979, Dyson purchased a former dairy farm and converted the 1940's-era barn into an efficiently designed modern winery. In 1984, winemaker John Graziano was brought on board, and Millbrook Winery's first commercial vintage was in 1985. Today, of the estate's 130 acres, over 38 acres are planted to grapes including Chardonnay, Tocai Friulano, Riesling, Pinot Noir, and Cabernet Franc. Called the Hudson Valley's flagship winery by the New York Times, Millbrook produces over 15,000 cases of wine per year and is open daily for educational guided tours of the winery followed by a complete and informative tasting of current vintage Millbrook wines. ▪ *Hudson Valley Excellence from Ground to Glass* ▪



CIDERS FOR WINE LOVERS

Orchard Hill Ciders express the nuance and balance that wine drinkers expect. Every harvest is the culmination of over one hundred years of family farming. By allowing the cider to express the character of the apples they are made from, and the land they are grown on, we are constantly reminded that great cider is made in the orchard.

Ten66 the revolutionary "Pommeau of the Hudson Valley", is inspired by Pommeau de Normandie and is among the first of its kind made in the USA. Ten66 benefits from years of aging in the finest French oak casks, and offers extraordinary complexity. Enjoy before or after dinner.

"We like to use Orchard Hill Cider as a surprise highlight in our wine pairings, the reaction is always one of pleasant surprise."
Aaron Von Rock, Wine Director, The Patina Group East Coast

"Amazingly dry and complex with thinly sliced layers of apples and crushed stone. It's the first American Cider I've tasted that I would pair with food in a serious manner."
Mark Smith, Sommelier, The Standard Grill, NYC

"The Ten66 and Red Label Cider are a great fit for our food pairings. We also incorporate them into a variety of seasonal cocktails."
Sam Clifton, Beverage Director, Telepan NYC

Orchard Hill Cider Mill is located at Soons Orchards, 29 Soons Circle, New Hampton, NY 10958
845-374-2468 | orchardhillcidersales@gmail.com | orchardhillcidermill.com

Wine doesn't taste like grape juice, cider shouldn't taste like apple juice.

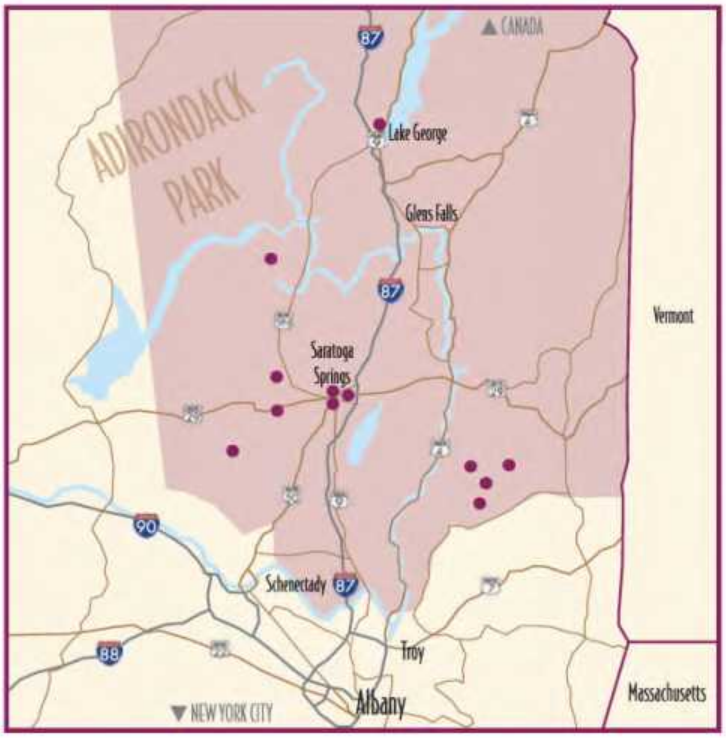






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The Upper Hudson Valley Wine Trail spans from beautiful Lake George in New York's Adirondack Park to historic downtown Saratoga Springs and the rolling hills of Washington County farm country. Its wineries boast a broad and excellent portfolio of wines that is complemented by diverse vineyard and tasting room experiences. **Discover your destination to great taste with us today!**

UPPER HUDSON VALLEY WINE TRAIL









THE HUDSON BERKSHIRE BEVERAGE TRAIL

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Recently named one of the ***"Top 5 Beverage Trails in the Country,"*** The Hudson Berkshire Beverage Trail offers an incredibly exciting, quality experience to visitors. The Hudson Berkshire Trail features highly acclaimed award-winning classic vinifera and hybrid wines, gold medal fruit wines, world-class ciders, small batch whiskies and brandies, artisanal vodkas, applejack, and more! There is no wine or beverage trail that can boast this kind of gourmet fire power.

The Hudson Berkshire Beverage Trail is a wonderful culinary and gourmet destination. It is within a short driving distance from the greater Albany-Capital-Saratoga Region and the Berkshires, accessible from I-90, NYS Thruway, Mass. Turnpike and Taconic Parkway. It's a great day trip in and around one of the most beautiful areas in the Northeast.

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Paste Magazine: www.pastemagazine.com/blogs/lists/2014/12/5-great-drinking-trails.html

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NEW YORK'S SOMMELIERS POUR LOCAL

New York City is one of the world's greatest wine-and-food metropolises. **At the same time, it's also rooted in regional farming traditions, with a fine-dining scene deeply committed to locavorism.**

As quality winemaking throughout New York has taken off, Manhattan sommeliers have taken note. Today, many of the city's best restaurants aren't just about eating local, but drinking local, too.

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PREVIOUS PAGE

Juliette Pope

Gramercy Tavern

For almost 20 years, Gramercy Tavern, one of New York City's hallmark dining establishments, has offered a gustatory vignette of New York's agricultural traditions. As part of the restaurant's devotion to locally sourced, sustainable produce, New York wines have always featured prominently on the menu.

"It's in our backyard," says Juliette Pope, the wine director, describing regions like the Finger Lakes, Long Island and the Hudson Valley. "Supporting, listing and pouring New York wines have been a tradition here as long as the restaurant has existed."

In the last decade, however, the wines have come a long way in terms of quality, she says.

"The vines are aging, and everybody's learning how to grow better and farm better," Pope says, noting many producers have begun experimenting with organic, sustainable and biodynamic grape growing.

"There's a real sense of movement towards farming responsibly and carefully, with a keen focus on quality, not quantity" that truly reflects in the wines, Pope says.

WHAT SHE'S POURING:
Bedell 2013 Chardonnay (North Fork of Long Island)

Dr. Konstantin Frank 2013 Rkatsiteli (Finger Lakes)

Sheldrake Point 2013 Cabernet Franc (Finger Lakes)



Chad Walsh

The Dutch

A downtown hotspot known for its urbane, international clientele, The Dutch's exclusively American wine list, featuring many local New York producers, is boldly patriotic.

On any given night, Chad Walsh, the beverage director, estimates that roughly 70% of the restaurant's guests may be foreigners.

"But for us, local wines are an opportunity to present what represents home," he says. "It's been doubly exciting for us to present not only all-American wines, but wines from say, Mattituck, Long Island, where our guests can drive to in a matter of hours."

Such a narrow scope may seem challenging while trying to maintain the highest standards for quality and value.

"My test for anything is that if I put a Grüner Veltliner on my all-American list, I have to feel great serving it to an Austrian winemaker," Walsh says. "If you take Shinn Estate's 9 Barrels Merlot (from Long Island)—would I serve it to a winemaker in Pomerol? No question."

WHAT HE'S POURING:
Tierce 2011 Riesling (Finger Lakes)

Lamoreaux Landing 2012 Cabernet Franc T23 (Finger Lakes)

Red Tail Ridge 2011 Teroldego (Finger Lakes)

© LIZ BARCLAY



© NATHANRAWLINSON

Thomas Pastuszak

The NoMad

As wine director of The NoMad, Thomas Pastuszak strives to spotlight chef Daniel Humm's sophisticated dishes like butter-poached prawns with nettles, fiddleheads and shellfish bisque.

He looks for ultimate food wines—brisk with acidity and distinctly mineral—from cool-climate regions. His list includes Old World wines from Piedmont, Friuli, Burgundy and Champagne, as well as one younger region close to home: New York's Finger Lakes.

"In the U.S., as far as I'm concerned, the Finger Lakes region is the only true cool-climate wine region that delivers what we've come to love from Europe," Pastuszak says.

Pastuszak relishes the chance to serve Finger Lakes wines to diners blind, especially to industry colleagues.

"I've never had a guest not like them, and in fact, most think the wines are entirely unique, if not extraordinary," he says. When asked to guess the wines' origin, "they inevitably go towards Old World producers in the Wachau or the Rheingau, even specific vineyard sites of high regard.

"It's a great opportunity to disarm consumers by taking away the label recognition, and to allow them to make the recognition of how good these wines truly are."

WHAT HE'S POURING:
Anthony Road 2009 Riesling Martini Reinhardt Selection

Red Newt Cellars 2008 Curry Creek Vineyard Gewürztraminer (Finger Lakes)

Macari 2008 Cabernet Franc (North Fork of Long Island)



Charlie Marshall

The Marshal

For someone growing up on Lummi Island—a remote hideaway north of Seattle and off the Washington coast—eating local wasn't a trend.

"It's just how I grew up," Marshall says. His family ran a small restaurant, relying on vegetables from their own farm and fish from their neighbors.

When he opened The Marshal, his casual restaurant in Manhattan's Hell's Kitchen, farm-to-table came naturally. The menu is a showcase of locally sourced ingredients, and the wines he serves are exclusively New York.

"We live in the middle of this incredible wine country, where you can get everything—from Malbec to Albariño to Pinot Grigio and Viognier—and there was no excuse to not include these wines as part of the menu," he says.

With New York wines, "every vintage there is something new and exciting," he says. "Whether it's orange wines or Channing Daughter's four seasonal vermouths, the creativity and the competition here is boundless."

WHAT HE'S POURING:
Bellangelo 2012 Pinot Noir (Finger Lakes)

Raphael 2007 Merlot First Label (North Fork of Long Island)

Damiani 2013 Pinot Grigio (Finger Lakes)

Other New York City restaurants showcasing New York wines

Manhattan: Brinkley's, Home Restaurant, Monument Lane, The Green Table
Brooklyn: Nightingale 9, Lodge, Humbolt & Jackson, Colonie
Queens: Keuka Kafe

New York City Retailers showcasing New York wines:
Manhattan: Back Label Wines, Astor Wines, Bottlerocket, 67 Wines, Chelsea Wine Vault, Grande Harvest Wines, Union Square Wines
Brooklyn: Waterfront Wines, Acme Wines, Fermented Grapes, Brooklyn Wine Exchange, Smith & Vine,
Queens: Square Wines, Table Wine

Also check out wineries and tasting rooms right in NYC.

Andrew Carmellini

Executive Chef at The Dutch



From classic French at Lafayette to rustic Italian at Locanda Verde, the trademark of Andrew Carmellini's Manhattan restaurants is honest, well-executed cuisine. The Dutch, set in a bustling corner of SoHo where tourists collide with New York City's fashion and art scenes, was intended to be just "an American joint." Carmellini's delivery, however, takes casual American to great heights with a focus on seasonal, local ingredients, from South Bay fluke to Amagansett salt.



South Bay Fluke

with Green Goddess Dressing and Grilled Carrots

2 fillets fluke (or other flatfish like flounder, sole or turbot)

1 bunch carrots

For the sauce:

2 ripe avocados, peeled and deseeded

2 tablespoons basil, chopped

2 tablespoons chives, chopped

2 teaspoons tarragon leaves, chopped

½ cup sour cream

3 tablespoons mayonnaise

3 tablespoons fresh lime juice

2 ice cubes

½ teaspoon kosher salt

Salt and pepper, to taste

Olive oil, to taste

Place ingredients for sauce in blender. Blend on high until creamy green sauce forms. Transfer to a bowl. Place plastic wrap directly on sauce. Refrigerate until ready to use.

Preheat oven to 350°F. Season fluke with salt and pepper to taste. Drizzle lightly with olive oil. Bake approximately 6 minutes. A thin metal skewer inserted to test doneness should meet little resistance.

Heat grill or grill pan. Scrub carrots well and season with salt and pepper. Dress with olive oil and grill until lightly charred. Cut carrots into 2-inch pieces on the bias.

To plate, serve flounder and carrot spears atop a swirl of green goddess dressing.

TO PAIR:

Chad Walsh, beverage director at The Dutch, likes to mix up traditional pairings with Sheldrake Point's delicate 2013 Gamay. "I love red wine with acidity, and there's just enough freshness in this Gamay to balance the meatiness of fluke and the buttery, creamy sauce," he says.

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the FINGER LAKES

BY ANNA LEE C. IIJIMA

A certain magic imbues the wine trails of the Finger Lakes.

Here, traffic slows not because of the volume of vehicles, but to accommodate a procession of Mennonite carriages, deer grazing by the side of the road, or drivers suddenly mesmerized by the breathtaking scenery. Even when the population swells on long summer days and under fall foliage, tranquility and hospitality characterize this easygoing, unpretentious wine country.

The Finger Lakes are easily recognized on a map of western upstate New York as 11 vertical bodies of water carved into the terrain, relics of Ice Age glaciers. With close to 130 wineries framing its three main lakes—Seneca, Keuka and Cayuga—the Finger Lakes region is New York's largest wine-producing area.

In the 1860s when the first commercial wineries opened, the conventional wisdom was that European *vitis vinifera* grapes would not survive the cold climate. Within generations, however, the Finger Lakes gained global acclaim as home to some of the best cool-climate wines in America. Known particularly for world-class Riesling, it's also producing an increasingly diverse array of wines, from Saperavi to Teroldego.

But wine is just an excuse to get you here. A picturesque four-hour drive or so from Boston, Philadelphia or New York City, the Finger Lakes region offers year-round activities and attractions for nature lovers, art hounds, foodies and more. With spectacular sights and a blossoming local food culture, the region is unlikely to stay a secret for long.



Top Grape Varieties

RIESLING: From dry, mineral quenchers to honeyed sips bursting with mangoes and peach, there's a Riesling for every taste here. Across all sweetness levels, they're vivacious, elegantly structured wines.

CHARDONNAY: Brisk, lemon-lime acidity juxtaposes juicy, often plump, apple, peach and honeydew flavors. From still wines to sparklers, winemaking styles vary from fresh and pristine to lavish and complex.

PINOT GRIS: While typically dry in style, these lush, perfumed wines offer textural opulence. Zesty lime acidity and white floral notes lend nuance to bright peach and grapefruit flavors.

CABERNET FRANC: Rich, ripe black berries, briar and bramble notes abound in these complex, often subtly floral reds. Bright cranberry acidity and fine-grained, yet penetrating, tannins lend structure and edge.

LEMBERGER: From delicate sour-cherry reds, to rich wines layered in spice, to appealing blends with Cabernet Franc, Lemberger (also known as Blaufränkisch) takes many forms. Cutting acidity and fresh herbal tones are unifying factors here.

THE RISE OF RIESLING

Lavish with fruit and perfume, yet fierce with acidity and steely edges, Riesling is one of the great noble white wines of the Old World. While rooted in Germany, its migration through both the Old World and New World has produced a rainbow of expressions worldwide. In the United States, the Finger Lakes region is setting a new framework for world-class Riesling.

Unexpected success

Riesling and other classic Vitis vinifera grapes (like Chardonnay, Cabernet Franc, Pinot Noir and more) reign supreme in the region today. However, just a few generations ago, people thought vinifera grapes could not survive in the Finger Lakes.

In 1951, when Dr. Konstantin Frank, a viticulturist from the Ukraine, arrived in the U.S., only hybrid and native American grapes were grown commercially in the region. Conventional wisdom said that the Finger Lakes was too cold for vinifera.


LAMOREAUX LANDING
Riesling
DRY
2013
SEMI DRY
RIESLING
FINGER LAKES
Dr. Konstantin Frank
Rooster Hall
VINEYARDS
Riesling
Dry
WAGNER
VINEYARDS
Riesling
SEMI DRY
Dry Riesling
KNAPP
HAZLITT
1852
Vineyards
Riesling
2013
GLENORA
ANTHONY ROAD
TIERCE
DRY RIESLING
FINGER LAKES
Lakewood
VINEYARDS
3Generations Riesling

Frank, who joined Cornell University's experiment station in the Finger Lakes, grew Vitis vinifera in Ukraine despite its severe winter climate. Convinced that growing vinifera in the Finger Lakes was a matter of grafting onto proper rootstock, Frank embarked on developing a cold-hardy, early-maturing system suitable to the region.

Working with Charles Fournier, a French sparkling-wine maker who had also settled there, the two pioneered the first successful plantings of European grape varieties—most prominently, Riesling— in the Northeast.

"In the late 1950s, when no one in New York had Riesling planted, Konstantin had the foresight to know that Riesling was well suited to the Finger Lakes climate and soil," says Frank's great-granddaughter, Meaghan Frank, general manager of the family's winery.

His foresight was so great that many of Frank's original plantings of Riesling and Pinot Noir still thrive near Keuka Lake.

A celebration of site

Today, virtually all of the region's 130 producers make one or more styles of Riesling, but most agree there's no singular Finger Lakes style. According to many producers, the diversity of Riesling in the Finger Lakes expresses the unique variations of terroir, the region's climate, topographical and soil conditions.

Seneca Lake, the largest and deepest of the Finger Lakes, boasts a wealth of microclimates. Producers on the west side (like Belhurst, Anthony Road, Fox Run, Bellangelo, Lakewood and Glenora) often suggest exposure to morning sun yields the fresh, crisp green-apple and citrus of their Rieslings. Producers on the east side (like Damiani, Hazlitt, Red Newt, Three Brothers, Wagner, Ventosa and Chateau Lafayette Reneau) typically boast lush, tropical fruit flavors.

"There's definitely a difference from one side of the lake to the other," says Tim Miller, winemaker at Chateau Lafayette Reneau, located on the southeastern side of Seneca Lake. "At Chateau Lafayette Reneau, we're part of that so-called 'banana belt.' Especially here in the southeast, we



Seneca Lake



Keuka Lake





Cayuga and Seneca lakes



John and Ann Martini



Winemaker Peter Bell of Fox Run Vineyards

get that long, afternoon sun that helps our grapes get a bit riper and more mature."

Typically cooler than the other lakes, Keuka Lake, home to the Dr. Frank and Rooster Hill wineries, is known for austere, elegant Rieslings with pronounced minerality and acidity.

On Cayuga Lake (home to Sheldrake Point, Swedish Hill and Montezuma), most of the Riesling is planted on steep shale slopes along the western side. It allows for both early morning sunshine and a warming airflow said to extend the growing season.

Reflections of soil

The prevalence of high, draining shale and slate in the Finger Lakes has long drawn comparisons to the renowned vineyards of the Mosel. According to many winemakers, soil is a key reason why Finger Lakes Riesling is so distinct.

"When you taste wines from the Finger Lakes blind, there's a distinct minerality—a chalky, sandstone aspect to the wine," says Nancy Irelan, a geneticist specializing in oenology and winemaker at Red Tail Ridge Winery on Seneca Lake. "It's something we can't quantify yet, but it's undeniably there." Others, like Fox Run Vineyards winemaker Peter Bell, discount the oft-romanticized concept of terroir.

"You will have to count me as being skeptical of terroir as a direct generator of wine sensory properties," Bell says. "We have an almost incestuously high regard for our soils here. That's because they are good at growing Riesling grapes that can be made into very good wine.

"The key aspect of soils that winemakers can exploit is their differing hydrological characteristics—how water behaves in them."

SCENICS AND THE MARTINIS: RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM


Meaghan Frank


Dick Reno & Tim Miller of Chateau Lafayette Reneau

A focus on winemaking

While producers often say that great wine is made in the vineyards, the quality of Finger Lakes Riesling is a testament to winemaking as well as grape growing. For the Franks, crafting Riesling has always involved employing the highest standards in the vineyards and cellar.

"Back in the early '60s and '70s, there was no benchmark for Finger Lakes Riesling," Meaghan Frank says. "Therefore, Konstantin created a style that was similar to the famous German Rieslings he was familiar with."

Today, her family's Rieslings are poured in some of the country's finest restaurants, but according to Meaghan, "my grandfather Willy used to say that you couldn't even give away a bottle of Finger Lakes Riesling on the streets of Manhattan in the 1980s."

For veteran winemakers like Bell, who came to the Finger Lakes after extended winemaking stints in Australia and New Zealand, the evolution of quality Riesling in the region has been remarkable.

"When I moved here 25 years ago, the growing of Riesling and other vinifera grapes was pretty unsophisticated," he says. "Finger Lakes Rieslings are almost universally delicious these days—clean, well made and exquisitely balanced."

At Dr. Konstantin Frank, "there has been a slow evolution [toward] leaving the traditional European styles and creating something that is unique to the Finger Lakes region and to our property," Meaghan says. "Our focus now is making wines that express our soils and will tell our story. We are no longer looking to replicate the Rieslings of traditional European wine regions."

A diversity of expressions

Unlike most grape varieties, Riesling is unique for its ability to be vinified in a wide array of sweetness levels, from austere and bone dry to lusciously honeyed. But even beyond sweetness levels, Riesling is found in a wide array of styles in the Finger Lakes—from lush and fruity to dense and earthy—ensuring a fit for every taste.

Meaghan attributes that diversity to the rise of a single-vineyard movement in the region. Her family winery now produces eight Rieslings, which range from traditional method sparkling to dessert styles.

"Each is distinctly different, and each has its own story," she says. "But all of them are characterized by a bright acidity, which is what makes them so food friendly."

Bell attributes the differences to the diverse talents of winemakers.

"If you blind-taste a good selection of Finger Lakes Rieslings, you will see clearly the influence of the winemaker, with the wines being pushed in different directions," he says. "Winemakers are getting ever more confident in their ability to produce a distinctive bottling, whether it's by letting ambient yeasts do the work, allowing skin contact before fermentation, or doing a little barrel fermentation."

One of the region's unique projects is Tierce, a collaborative effort that blends top Rieslings from winemakers at Fox Run, Anthony Road and Red Newt.

"Basically, it's a learning tool, says John Martini, owner of Anthony Road. "It's a chance for us to see how we can distinguish ourselves as a region with our Riesling. We each contribute some of our best wines, and by blending them, we try to evolve into a better Riesling."

Showing the success of the project: The 2010 Tierce Dry Riesling was the only white wine served at the 2013 Presidential Inauguration luncheon.

The future of Riesling

Today, winemakers in the Finger Lakes are an eclectic community. Some are descendants from the region's earliest producers, some are second- and third-generation grape growers, while others are newcomers from near and far.

At Dr. Konstantin Frank, Meaghan Frank is set to be the fourth generation to helm her family's historic winery. Finger Lakes natives like Tim Miller apply their experience alongside winemakers who've chosen to work and live in the region, like Peter Bell, a Canadian, and longtime Californians like Nancy Irelan or Chris Missick from Bellangelo.

Missick, who first visited the region in 2009, fell in love with Seneca Lake's potential to make great wines, specifically Riesling, as well as its easy-going, rural culture.

"As a region, not only did the Finger Lakes offer our family the opportunity to make different styles of wine than are possible in California, but to pursue a radically different lifestyle as well," he says.

At Anthony Road, Martini is proud to pass his legacy to his four children, who are each active in the winery's operations.

"We have built a platform to grow from," he says. "We have a great reputation here and great vineyards. Now their challenge is to take it up to the next level, so they can support their families, too. It's a very rewarding occupation."

DICK RENO AND TIM MILLER: RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM

COLD COMFORTS



Traditionally, ice wine—like nectar of the arctic gods—can be made only in the world's coolest wine regions. With consistently bitter, icy winters, the Finger Lakes are one of the few places where traditional ice wines can be produced annually. Grapes used range from vinifera like Riesling, Chardonnay, Gewürztraminer and Cabernet Franc to hybrid varieties like Vidal Blanc, Vignoles and Chambourcin.

There are roughly 20 producers in the Finger Lakes of traditional ice wine, as well as the more technology-reliant "iced" wines (made from grapes frozen after harvest). This diversity guarantees an ice or ice-style wine for every preference, and at every price point. Some producers, like Lakewood Vineyards, make ice wines both ways.

Others, like Casa Larga, Sheldrake Point, Glenora, Knapp and Wagner, make them only in the traditional way. Grapes are left to freeze on the vines through the winter, concentrating the sugar, acid and fruit essences. The icy pellets are painstakingly harvested, often starting before dawn.

According to Matt Cassavaugh, winemaker at Casa Larga Vineyards, traditional ice wine crops are subject to many vulnerabilities. Disease, birds and other predators can destroy entire crops as grapes are left to hang in the elements.

"The ability to produce natural ice wine is not just an opportunity, though, it's also a privilege," says Cassavaugh. "Despite the hardship...they display extraordinary complexity and elegance...and we view them as a calculated but necessary risk."

For Dave Breeden, winemaker at Sheldrake Point, making ice wines traditionally has become a tradition itself.

"I've been here for 14 winters," he says, "and we've never not been able to make ice wines when we've wanted to do it."

"It's not that we're masochistically inclined," jokes Breeden, "but we're one of the few regions in the world that can make ice wines from vinifera grapes, and it surprises me that more people don't take the opportunity."

THE ROSÉ REVOLUTION

50 SHADES of PINK

From the faintest blush to hyper-color pink, rosé wines of all hues are blossoming in the Finger Lakes. They're dry and refreshing like white wine, yet are concentrated with rich fruit flavors, like red wine. Irresistibly quaffable, these elegant pinks made from Cabernet Franc, Pinot Noir and more are a far cry from the confected rosé of yesterday. Over the last five years, they have become some of the most heralded wines from the Finger Lakes.

Perfect place, perfect people for rosé

For many winemakers, terroir is key to the vivacious nature of Finger Lakes rosé.

"It's just a great region to grow grapes for rosé," says Dave Breeden, winemaker at Sheldrake Point Winery on Cayuga Lake.

"We have a cool-enough climate where we can keep grapes on the vine long enough to attain ripeness, while still maintaining acidity," Breeden says. "It's those crisp cranberry and cherry flavors that keep rosé here so refreshing."

With winemakers keenly attuned to cool-climate winemaking, rosé is a natural fit for the region, says Kelby Russell, winemaker at Red Newt Wine Cellars near Seneca Lake.

"As winemakers in an aromatic white region, our forte is balancing bright acidity against bright fruit," he says. "Extending our winemaking from whites to a red wine made like a white wine was a slam dunk."



RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM



Peter Bell, veteran winemaker at Fox Run Vineyards on Seneca Lake, was producing dry Pinot Noir rosé as far back as the mid-1990s, but abandoned it due to poor sales. After spending summers in France, he again became determined to produce rosé Stateside.

"Every region in France produces massive amounts of rosé for summertime consumption, to the point that rosé now outsells red wine in France," he says. "If the French gulp it down with such obvious pleasure, why can't Americans?"

Not your mom's pink wine

For decades, disdain for sweet rosé, often bubblegum pink with candied, tutti-frutti flavors, made it difficult to sell dry rosé in America.

According to John Martini, owner of Anthony Road Wine Company, Finger Lakes producers have worked hard to overcome such misconceptions.

"People have a bias against pink wine," he says. "They automatically think it's sweet."

That bias has dissipated rapidly in recent years. Today, Anthony Road is one of the largest producers of dry rosé in the Finger Lakes. The success of dry rosé, both for Martini's winery and in the region, took him by surprise.

"I get more and more people saying, 'I love dry rosé—where was it 20 years ago, or even 10 years ago?'" Martini says. His production of dry rosé has exploded from 200 cases to 1,250 in a matter of years.

Russell has also become enamored with dry rosé. Although he has developed a devoted following for his Rieslings, both at Red Newt and other winemaking ventures, Russell launched his eponymous wine brand in 2013 with a single dry rosé.

Russell describes his label as "a few idiosyncratic wines that speak to what I love about wine." While starting with a single rosé "was still risky," he thought it was "a way of putting my money where my mouth was" and show his commitment to both the style and his new brand.

Launching with rosé was a way of declaring that rosé "is delicious, serious, and here to stay," Russell says.

Rosé wines are generally made from red grapes in one of three methods. Historically, rosé was a byproduct of red winemaking, called *saignée*, meaning to "bleed."



Fox Run Vineyards



Red Tail Ridge Winery

After crushing grapes for red wine, a small amount of liquid would be bled off, or removed to concentrate the red wine. The pale ruby secondary product would be sold as a rosé.

In regions like Champagne, rosé base wines are often made by blending proportions of red and white wines.

In the Finger Lakes, like Provence (the motherland of classic dry rosé), most rosé is made through the skin-contact method, with grapes harvested specifically for rosé. Allowing for maximum flavor extraction, the grapes are crushed and macerated on their skins, anywhere from a few hours to days, prior to pressing and fermentation.

At Red Tail Ridge Winery on Seneca Lake, winemaker Nancy Irelan typically produces Pinot Noir rosé via skin contact. Made with early-harvest Pinot Noir, her rosé is often racy, with crisp red cherry and berry flavors.





Challenged by small yields of Pinot Noir in recent cold vintages, however, she found she was able to make rosé successfully in the saignée method as well. Instead of using separate grapes for rosé and red wines, Irelan bled off juice from her red wine production during an extended pre-fermentation cold soak, where grapes macerate at low temperature to extract color, aroma and flavors.

"Stylistically, the wine is very different," Irelan says. "Dry, but with much more fruit concentration since it was not harvested earlier. The acid profile is not as pronounced, but the phenolic and tannin structure is fairly concentrated by the extended cold soak."

Singularly focused

Many of the region's best dry rosés showcase attributes of a single grape variety like Cabernet Franc, Pinot Noir or Lemberger (also known as Blaufränkisch).

Sheldrake Point's dry rosé, made from Cabernet Franc grapes, highlights the grape's brisk acidic edge, cherry blossom perfume and crisp red-fruit flavors. It's become so popular, the winery typically sells out far before summer's peak, and has doubled its annual production to keep up.

In 2015, the winery is likely to devote its entire crop of Cabernet Franc to rosé, and will be experimenting with a Merlot rosé as well.

Fox Run produces two varietally labeled dry rosés—one Pinot Noir and the other Lemberger—but each blends in a small proportion of the other grape for complexity and structure.

"It's hard to imagine, but rosé is one of the hardest wines to make well," says Bell. "I spent a few years experimenting with different techniques before I was ready to make a commercial quantity."

While Russell's flagship rosé is made from Cabernet Franc, he hopes to eventually work with Lemberger as he expands his brand. Lemberger was his favorite rosé fermentation from his previous winemaking position at Fox Run.

"It brought a honeyed tropical note that was unlike anything else," he says. Because his wines are pristinely dry, "that contrast between rich flavor and midpalate structure could be intriguing."

Choosing the perfect blend

While varietal rosé spotlights the personality of a specific grape, blending allows winemakers to play with a kaleidoscope of flavors. At Bellangelo on Seneca Lake, the makeup of dry rosé may vary from year to year to reflect the vintage and the vineyards.

In 2013, Bellangelo's assistant winemaker, Dan Bissel, used a blend of Pinot Noir, Cabernet Franc and Chardonnay.

"This captured the crisp, fresh and fruity essence of what we love about Finger Lakes wines," says Chris Missick, co-owner of the family-run winery.

Separate batches of Pinot Noir and Cabernet Franc were cold-soaked, then fermented together to integrate. The red-grape blend brought "a nice savory strawberry element," Missick says, that was then accented with an unoaked Chardonnay to brighten the wine, contribute acidity and freshness.

In 2014, Bellangelo made its dry rosé entirely from Cabernet Franc.

"As we look to 2015, we will wait to see how the vineyards develop before we define our rosé," Missick says.

TRAVEL THE TRAILS



Breathtaking scenery and almost 130 wineries fringe the shores of Seneca, Cayuga, Keuka and Canandaigua lakes.

Making it easy to enjoy the views and visit varied tasting rooms, each of the four lakes has an official wine trail.

Signs point out routes and participating wineries, while passports or coupon books (available online or at participating wineries) offer tasting room discounts and more. Fun events such as wine and cheese weekends, harvest feasts, barbecues and music festivals take place year round.

Seneca is the largest and deepest of the Finger Lakes, and it's also the region's most populated wine trail. Due to the lake's expanse, the 35 members of the wine trail often have dramatically different microclimates. The trail also features a distillery, several breweries, a cidery and even a mead maker. ***senecalakewine.com***

Cayuga Lake's wine trail is the oldest in the region and entire U.S. Vineyards with eastern exposures and steep slopes rising from the shoreline enjoy a unique microclimate and longer growing season than those along neighboring lakes. The wine trail consists of 17 wineries, a cidery, a meadery and four distilleries. ***cayugawinetrail.com***

Along the Keuka Wine Trail, the eight wineries are among America's most historic producers, holding some of the oldest plantings of Vitis vinifera. Keuka Lake is also known for scenic hiking and biking trails. ***keukawinetrail.com***

With just seven wineries, Canandaigua Lake is the westernmost of the Finger Lakes wine trails. The New York Wine & Culinary Center, with its expansive tasting room and locavore-themed restaurant, is a can't-miss attraction. Wine and culinary events feature the best foods and beverages from throughout the Finger Lakes and other New York regions. ***canandaiguawinetrail.com***

Although not part of the Finger Lakes, the nearby Lake Ontario Wine Trail, with seven member wineries and a distillery, offers a unique opportunity to taste wines from around one of the Great Lakes that border the U.S. and Canada. ***lakeontariowinetrail.com***



Brud Holland

Chef and Owner of Finger Lakes Made

Finger Lakes native Brud Holland has spent his career transforming the region's agricultural bounty into innovative, modern cuisine. Formerly the executive chef of Red Newt Bistro, he caters frequently for the region's best wineries aand produces his own balsamic vinegars and mustards. In this recipe, Holland showcases a bevy of regional products—Red Haven peaches, Verjooz-brand verjus (the pressed juice from unripened grapes) from The Finger Lakes Food Company, pumpkin-seed oil from Stony Brook Oils and greens from Remembrance Farm—but you can substitute locally available alternatives.

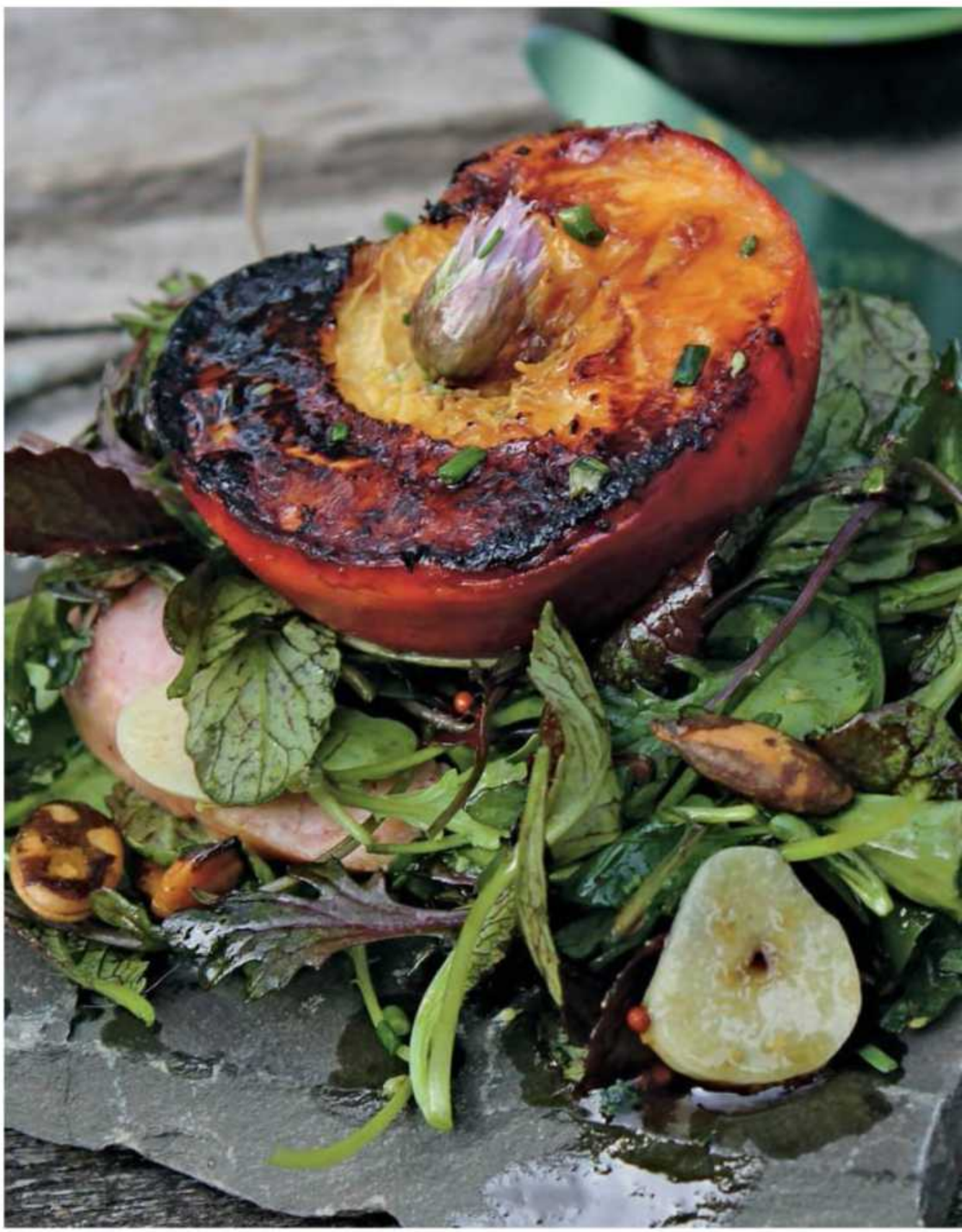
Finger Lakes Peaches
& Greens with Pumpkin-Seed Dressing

- 3 peaches, split and pit removed
- 2 tablespoons butter
- ¼ cup verjus
- 1 tablespoon clover honey
- 1 clove garlic, sliced thin
- 1 tablespoon whole-grain mustard
- ½ teaspoon kosher salt
- ⅓ cup pumpkin-seed oil
- 6 cups mixed salad greens
- ½ cup smoked ham or sausage, finely diced
- 2 tablespoons chives, thinly sliced

Heat cast-iron skillet on medium-high heat. Melt butter and place peaches on pan, cut-side down, until they caramelize and turn golden brown. Remove from heat, and flip peaches.

In small saucepan on medium heat, add verjus, honey, garlic, mustard and salt. Cook for 2 minutes, stirring. Pour into a small bowl, and whisk in pumpkin-seed oil.

In a large mixing bowl, drizzle greens with enough dressing to coat. Divide greens between 6 plates. Place a halved peach in center of greens. Divide smoked ham and chives between the plates and sprinkle over top. Serves 6.



PAIR IT

According to Holland, the flavors of caramelized peach and smoked meats in this salad work nicely with aromatic, slightly sweet wines with notes of stone fruit. Fox Run Semi-Dry Riesling or Gewürztraminer is ideal.

CHEF: © STU GALLAGHER; FOOD: ARAN HOLLAND

Dining Out

1 ***Pumpkin Hill Bistro***: This charming bistro is known for home-style fare—chicken potpie or roasted pork "wings"—and house wines served in a lovingly reassembled 1820s farmhouse.

Vineyard Restaurant at Knapp Winery: Sample Knapp's award-winning wines alongside housemade pâté and charcuterie, or a slow-cooked brisket braised 20 hours in a poblano hoisin sauce.

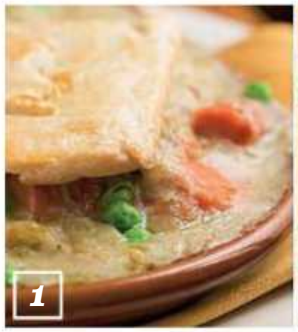
The Bistro at Thirsty Owl Wine Company: This lakefront bistro offers everything from *tarte flambée* to crispy pork belly confit, each a perfect pairing with Thirsty Owl's elegant Riesling or Pinot Noir.

Red Newt Bistro: The locally sourced cuisine here is eclectic and ever changing. The standout wine menu offers both current and library vintages of Red Newt and other regional favorites.

2 ***Suzanne Fine Regional Cuisine***: Panoramic lake views, local meats and produce (often grown in the back garden) are centerpieces of this restaurant's five-course tasting menus.

Blue Pointe Grille at Watkins Glen Harbor Hotel: Whether you're seated fireside or alfresco, this downtown Watkins Glen restaurant pleases year-round with its diverse menu, local wines and Seneca Lake views.

5 ***Veraisons Restaurant at Glenora Wine Cellars***: Chef Orlando Rodriguez works with local farmers to deliver an exciting international menu that ranges from carne guisada to asparagus tempura.


1



2


3


4

4 ***Fox Run Café & Market***: Enjoy a flight of Fox Run wines alongside artisanal New York cheeses or house-smoked charcuterie (to stay, or to go) at this mecca of seasonal, locally sourced foods.

6 ***Ports Café***: This popular bistro balances exceptionally hearty fare—beef fillet topped with fried oysters, or barbecued spare ribs—with local produce, irresistible desserts, regional wines and beers.

Halsey's Restaurant: With standouts like wood-fired pizza and meatballs alongside vegetarian, vegan and even gluten-free options, this downtown Geneva restaurant appeals to a wide audience.

Union Block Italian Bistro: Enjoy home-style Southern Italian and Mediterranean fare, as well as live music on the weekends, just steps from Keuka Lake.

Upstairs Bistro at the New York Wine & Culinary Center: From pea risotto and lamb shepherd's pie to classic cocktails, wine and beer, 85% of ingredients used at this showcase restaurant are sourced in New York State.


5

Sleep Chic

3 ***Watkins Glen Harbor Hotel***: Overlooking a bustling marina on Seneca Lake and steps from the gorges of Watkins Glen State Park, the racetrack and wineries, this is the region's mainstay for upscale accommodations.

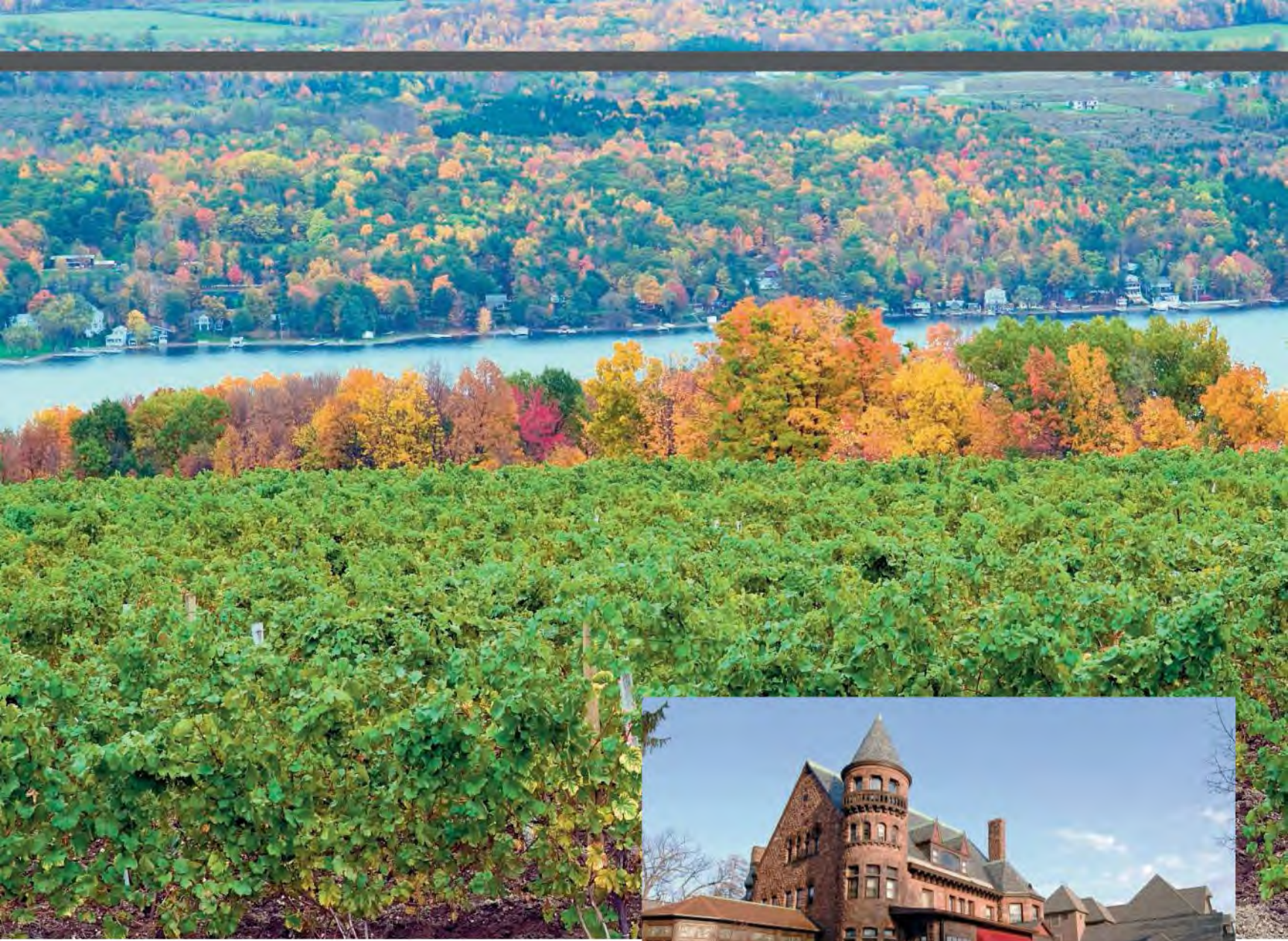
The Inn at Glenora: With a private balcony or patio in every spaciously designed guestroom, this inn offers unparalleled vineyard and lake views.

7 ***Belhurst Castle***: Each of its three distinct accommodations—a 19th-century stone castle, a luxurious inn and a Georgian Revival mansion—features lake views.

Locavore Locales

8 ***Red Jacket Orchards***: Beginning in 1958, three generations of the Nicholson family have grown apples and summer fruits here, now available in an array of cold-pressed juices and jams. They also feature local meats and cheeses.

9 ***Lively Run Goat Dairy Farm & Creamery***: Take a farm tour, enjoy a BYO cheese











BELHURST / NY WINE & CULINARY CENTER : RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM

and wine picnic and play with some adorable goat kids at one of the best artisanal cheese producers in New York.

Finger Lakes Distilling (Seneca Lake East Side): Using locally sourced raw materials, this craft distiller produces some knockout gins, whiskies, vodkas and more, all with two traditional copper stills.

Local Pours

Retailers showcasing local wines include 10 ***New York Wine & Culinary Center*** and ***Ryan's*** (both at Canandaigua Lake North End), ***Northside*** (Ithaca), ***Odessa*** (Seneca Lake South End) and ***Pedulla's*** (Geneva).

A Tasteful Experience

Situated around the deep, blue waters of Seneca Lake, our unique, glacially formed lake and sloping shorelines create an ideal cool-climate growing region that allows for growth of delicate vinifera grapes like Riesling, Chardonnay, and other aromatic whites, as well as red varieties such as Cabernet Franc and Pinot Noir. Our 35 wineries produce an array of different varieties and styles, with most made from grapes harvested in the Seneca Lake Appellation, one of which is sure to be the perfect wine for you. Our member wineries are dedicated to creating premium, award-winning wines suitable for every palate. The Seneca Lake Wine Trail and its member wineries are also committed to enhancing the region's economy and quality of life through a variety of innovative and cooperative events and programs year round. Since our organization's founding in 1986, we have become a popular winery and grape growing destination in the Finger Lakes Region, as well as the eastern United States. With 35 member wineries, our Trail rivals the wine producing regions of California and Europe.



SENECA LAKE WINE TRAIL®

senecalakewine.com

Toll free:
877-536-2717

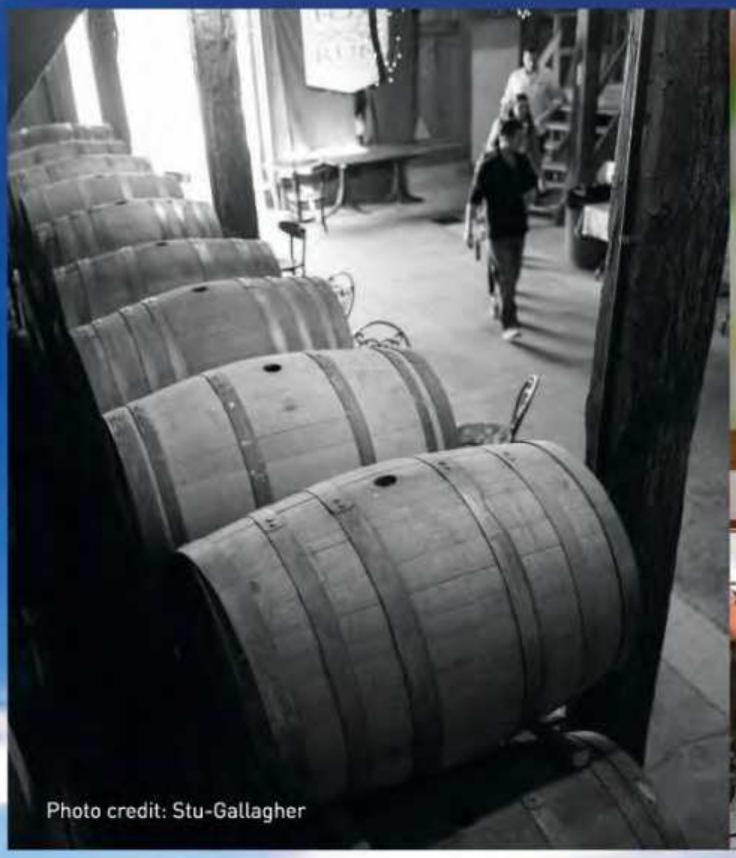


Photo credit: Stu-Gallagher



Photo credit: Stu-Gallagher



Photo credit: Laurie-Crane



Photo credit: Stu-Gallagher







Family, Friends, Passion

THE BONDS OF WINE

It was a cold day in April when Ann and John Martini planted their first grapes, French American Hybrids, for Taylor Wine Company in 1973. Grape growing, yet alone farming, was not in their backgrounds, but they didn't bat an eye when a friend urged them to their current location to grow grapes and raise their family!

Grapes and wine became a focal point of their family life, which grew to include four children. When the grape market shifted in the mid 1980s, the Martini's looked for other avenues for their grapes and eventually started Anthony Road Wine Company with a first crush in 1989. Over the following years, the hybrids were replaced with 80 acres of vinifera varieties.

It is a family affair: all four children – Peter, Sarah, Maeve and Elizabeth – along with their spouses are integral parts of the day-to-day operations, and the 12 grandchildren help or hinder whenever they can.

Our wines reflect the soil and climate of the Finger Lakes. Vineyard Manager Peter Martini utilizes "Vine Balance," the sustainable growing practice, to produce the quality we expect and demand. The grapes are not only valued in our own production but statewide as well. Winemaker Peter Becraft crafts the crisp, clean, graceful wines that are reflective of the terrior. Current annual production is 15,000 cases.

Our passion for the land, vineyards and a quality product results in wines that we are proud to share and will continue to place our name on for generations to come.

We invite you to share a beverage that is an everyday part of our lives.

1020 Anthony Road Penn Yan, NY 14527 315-536-2182 info@anthonyroadwine.com www.anthonyroadwine.com



Belhurst Castle Awaits You







Voted most romantic getaway in the Finger Lakes

Belhurst Castle offers two amazing restaurants: Edgar's fine dining which offers scrumptious breakfasts to a romantic candlelit dinner, and Stonecutter's restaurant where you will find cool spirits and warm fires anytime of the year!

Belhurst's three distinct hotels give you the chance to choose the style and feel of your Finger Lakes lodging getaway.

Choose from the famous Chambers in the Castle, the Luxurious Vinifera Inn, or our Historic White Springs Manor.

Belhurst Estate Winery is open for tasting daily! Our winemakers create award-winning wines as unique as the Castle itself. Browse our spacious gift shop and discover the perfect Finger Lakes keepsake, original artwork, hand-made jewelry, delectable sweets and our award winning wines. Belhurst Wines have won over 450 medals.

Enjoy our specialty wine pairings with chef-designed dishes and your personal wine expert at Edgar's, the restaurant in the Castle! It's truly a unique experience.

Isabella Spa offers a full menu of soothing massages, warm wraps, invigorating body scrubs and rejuvenating facials. Isabella Salon Services include cutting edge hair styles, superior color services, indulgent hand and foot treatments, topped with phenomenal make-up artistry.

BELHURST Estate Winery

BELHURST Castle

4069 West Lake Road, Geneva NY 14556
info@belhurst.com | Belhurst.com | 315.781.0201







Authentically Seneca Lake

Finely Crafted Wines With A Sense of Place

Bellangelo is beautifully situated atop a hill overlooking Seneca Lake. The elegantly remodeled tasting room has offered visitors breathtaking views for decades, but these historic lands have been a part of the heart of Finger Lakes agriculture and grape growing for centuries. As you drive the winding path joining the highway to the winery, you pass the oldest vineyard in Yates County, the handiwork of vines planted in 1866 that are still vibrantly growing and producing.

Acquiring Bellangelo in 2011, the Missick family left California to produce authentic and delicious cool-climate Chardonnay, Gewurztraminer, Muscat, Cabernet Franc and Pinot Noir. In particular however, the family has emphasized Riesling. Drawing on diverse sites located exclusively on Seneca Lake, the winery crafts some of the most distinct and textural Riesling in the region. Guests can schedule their own unique Riesling Experience, and be taken on a journey through multiple vintages, single vineyards, and various styles of the varietal.

Additionally, the winery guesthouse offers wine club members a dynamic and comfortable location from which to plan their wine and culinary excursions in the Finger Lakes. You can read more about the region and Bellangelo, in the book *A Sense of Place*, available on Amazon.com.

150 Poplar Point Road Dundee, NY 14837 | (607) 243-8602 | admin@bellangelo.com | www.Bellangelo.com



91 POINTS 2012 RESERVE PINOT NOIR
DAMIANI VINEYARD

90 POINTS 2012 RESERVE PINOT NOIR
DAVIS VINEYARD, LOWER BLOCK
2012 MERITAGE
2012 BARREL SELECT CABERNET FRANC
2012 RIESLING

LAND *is wine*

A GENUINE REFLECTION OF THE DRAMATIC FINGER LAKES TERROIR.

Adhering to natural and minimalist practices, our wines yield extraordinary complexity and finesse, showing the distinct character and expression of our microclimate and mineral-rich soils. Bold red wines evoke the rustic charm of the region. Racy white wines exemplify our naturally cool-climate. Elegant sparkling wines celebrate the mosaic of styles and possibilities of the landscape.

Damiani WINE CELLARS

WWW.DAMIANIWINECELLARS.COM

FOX RUN

VINEYARDS™

True Finger Lakes

Place. Method. Time.











At Fox Run Vineyards our goal is to provide visitors with one of the best winery experiences in the Finger Lakes. Our belief is that this experience encompasses not only the quality of our wines and beauty of our vineyard and tasting room, but also the educational opportunity presented to all visitors through quality service provided during each visit. We offer daily vineyard tours and wine tastings, a weekly food and wine experience, VIP tours and a monthly food and wine event called Tasting Blocks.

For more than a century, Fox Run's property was a dairy farm. The first grapes were planted in 1984 and the Civil War-era dairy barn was converted to a winemaking facility in 1990 – three years before Scott Osborn took over the helm. The current tasting room and café and market are now centered around the converted dairy barn, which is utilized for the estate's popular Food & Wine Experience, offered June through October.

In 2012, Fox Run Vineyards became exclusively family-owned. Scott and Ruth Osborn, together with Kathleen and Albert Zafonte, Ruth's sister and brother-in-law, are setting the course for an exciting new chapter. The dynamic relationship between the owners, vineyard manager John Kaiser and winemaker Peter Bell continues to be the secret ingredient to the success at Fox Run.

Producing only 15,000 cases annually, the estate includes 50 acres of vinifera vines with a dedication to and focus on Riesling. The Geology Series represents Rieslings sourced from specific vineyard blocks on the estate, which lie within the boundaries of ancient lakes and shorelines. Other plantings include Cabernet Franc, Lemberger, Chardonnay, Cabernet Sauvignon, Merlot, and Pinot Noir.

670 State Route 14 Penn Yan, NY 14527
315-536-4616 info@foxrunvineyards.com
www.foxrunvineyards.com







Three wineries, three distinct and unique identities...

Glenora Wine Cellars, Knapp Winery & Vineyard Restaurant, and Chateau LaFayette Reneau, three premier Finger Lakes wineries, are all owned by the same two gentlemen, Gene Pierce and Scott Welliver.

Glenora Wine Cellars, a pioneer in the renaissance of the Finger Lakes wine industry and the first winery on **Seneca Lake**, is widely known for its warm hospitality, magnificent lakeside setting and the production of award-winning wines for over 37 years. Below the winery the Inn at Glenora Wine Cellars and Veraisons Restaurant offer accommodations and regional cuisine.

Knapp Winery & Vineyard Restaurant, located on the east side of **Cayuga Lake,** sits over forty acres of some of the oldest vineyards in the region, producing cool climate grapes for Knapp wines since 1982. Knapp offers a unique Finger Lakes connection of wine, food and hospitality in a friendly, informal atmosphere.

Located on the east side of **Seneca Lake, Chateau LaFayette Reneau** contains 51 acres of meticulously maintained vinifera plantings and has produced estate grown wines for over 30 years, receiving countless accolades, including three Governor's Cups. The tasting room, set in a fully restored barn, boasts a panoramic view of vineyards framed by Seneca Lake.

Experience the Excellence of the Finger Lakes!

GLENORA
WINE CELLARS
Winery · Inn · Restaurant

5435 State Route 14 | Dundee, NY 14837
800.243.5513 | www.Glenora.com

5081 State Rte. 414 | Hector, NY 14841
800.4NY.WINE | www.CLRwine.com

KNAPP
Winery & Vineyard Restaurant

2770 Ernsberger Road | Romulus, NY 14541
800.869.9271 | www.KnappWine.com







HAZLITT
1852 Vineyards



Hazlitt 1852 Vineyards
Great Wines & Great Times



Located on the eastern shore of Seneca Lake, Hazlitt 1852 Vineyards was established in 1985, by our late founders Jerry and Elaine Hazlitt.

Our family has been growing grapes and orchard fruits for a living since 1852. The winery and vineyards are now managed by sixth generation brother and sister, Doug Hazlitt and Leigh Hazlitt Triner. We are known for our award-winning Sauvignon Blanc, Riesling, Cabernet Franc, Gewurztraminer and is also home to the world famous Red Cat, the original sweet red wine. Innovative and progressive vineyard management, state of the art production facilities and a forward thinking staff remain key elements in fostering the growing national interest in Hazlitt wines.

Our tasting room in Hector, NY was named one of the Top 25 Tasting Rooms in the United States according to the May 2008 issue of the *Wine Enthusiast* magazine. The tasting room includes the famous horseshoe bar which provides a relaxing visit for those who enjoy their wine with stories, jokes, and smiles. This casual approach affords visitors an opportunity to spend a little more time learning about wine in an informal atmosphere without intimidation. Also, join us in Naples, NY at our second tasting room location at Hazlitt's Red Cat Cellars.

5712 State Route 414, PO Box 207 Hector, NY 14841 | 607-546-WINE or 888-750-0494 | info@hazlitt1852.com | www.hazlitt1852.com







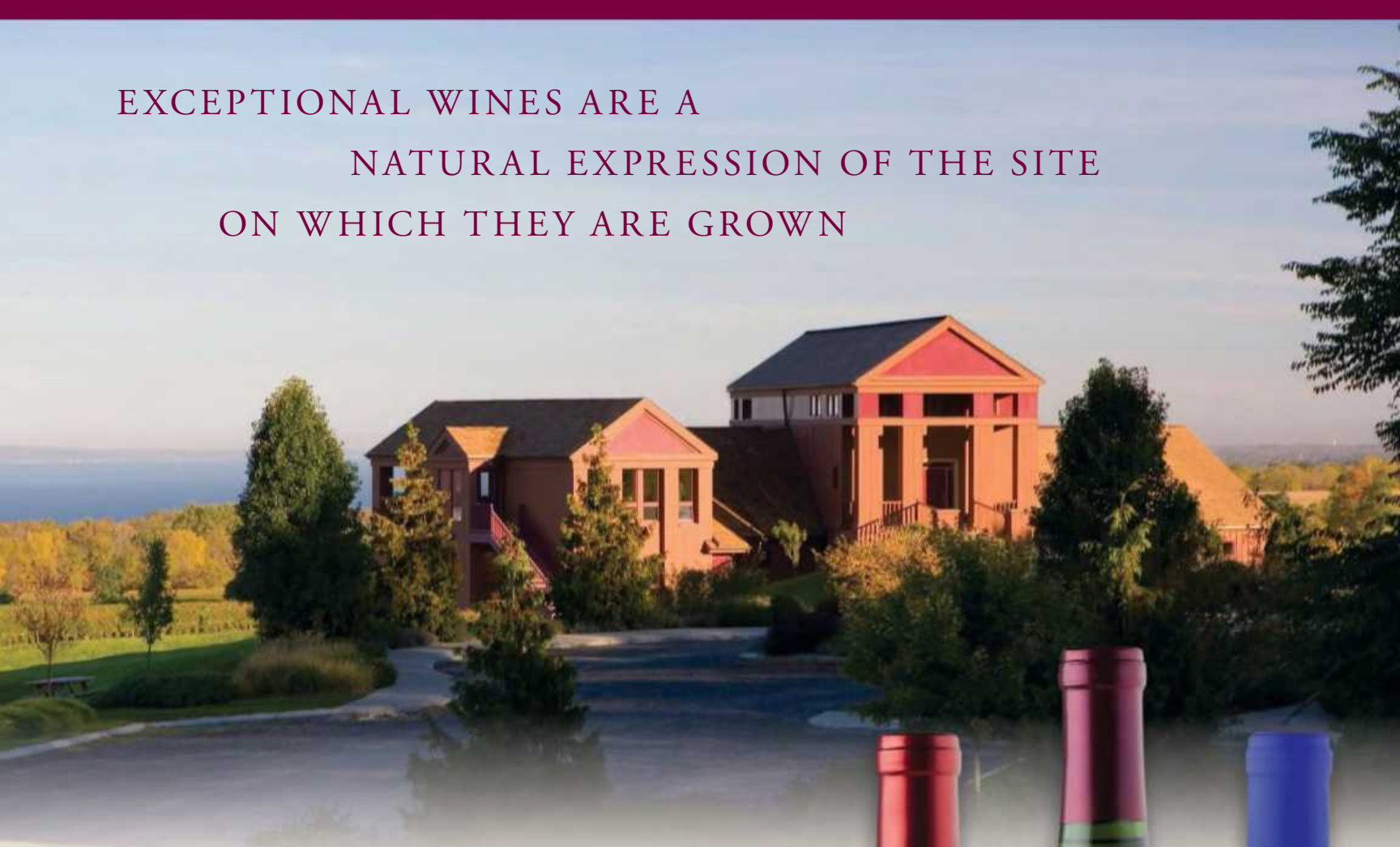


Seriously good wine!

4024 State Route 14
Watkins Glen, NY, 14891
877-535-9252
wines@lakewoodvineyards.com
lakewoodvineyards.com

Lakewood Vineyards, owned and operated by three generations of the Stamp family is located on Seneca Lake, just north of the picturesque village of Watkins Glen. Consistently one of the highest-rated wineries on Yelp and Trip Advisor, Lakewood produces an array of high-quality, award-winning wines and is well known for the welcoming atmosphere of their tasting room. Nearly 100 acres of Vinifera, French-American and native grapes are grown on the farm using sustainable practices. Stunning views combine with outstanding wines and an unpretentious, knowledgeable staff, delighting first-time visitors and long-time fans.

EXCEPTIONAL WINES ARE A NATURAL EXPRESSION OF THE SITE ON WHICH THEY ARE GROWN



LAMOREAUX LANDING WINES

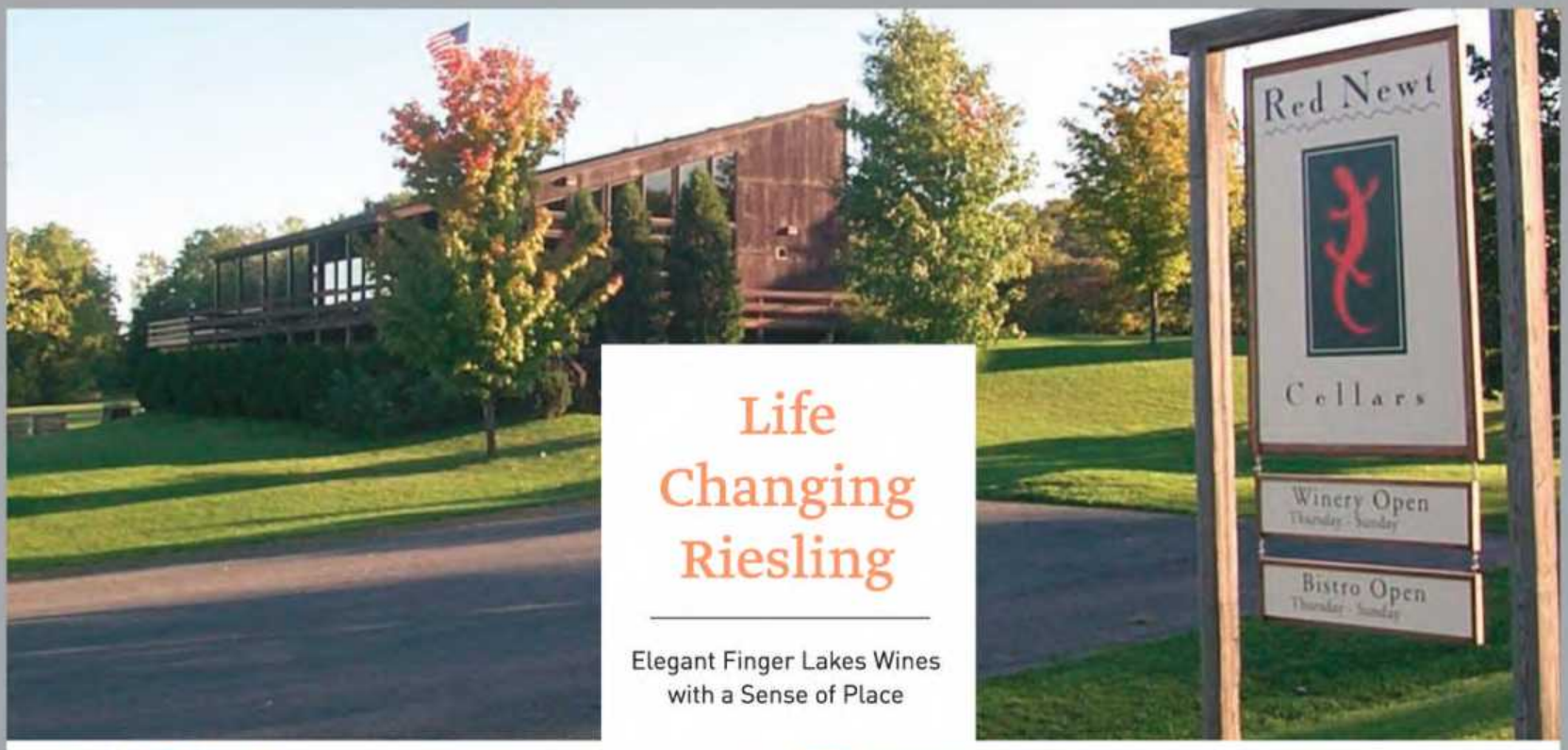
For over twenty years, we have dedicated our winemaking practices to a philosophy of collaboration with our environment. We have meticulously managed twenty estate vineyard blocks through the application of sustainable agricultural practices. The philosophy is continued in our cellar, as we use winemaking techniques that truly express the cool-climate, glacier-carved Finger Lakes region. In our winery, we share a wide selection of well-balanced wines, each crafted in a spirit of exploring the wine and food experience.

LAMOREAUX LANDING WINE CELLARS

CRAFTSMANSHIP • PASSION • COMMITMENT



East side of Seneca Lake 9224 State Route 414 Lodi NY
607-582-6011 lamoreauxwine.com



Life Changing Riesling

Elegant Finger Lakes Wines with a Sense of Place







Red Newt Cellars is one of the Finger Lakes' preeminent Riesling producers, creating a spectrum of unique variations from our most popular "Circle" Riesling to a stable of single vineyard selections that express unique personality and sense of place. Elegant wines of Gewürztraminer and Pinot Gris are also a focus. In addition to these aromatic white wines, Red Newt produces a line of exquisite Cabernet Franc, Merlot, Cabernet Sauvignon and Pinot Noir wines from select vineyards on Seneca Lake.

The Red Newt Bistro is a great place to stop for lunch while in the Finger Lakes. We continue a decades-long tradition of working closely with local farmers to offer fresh and delicious local fare. Quick service and simple, delicious food sourced from Finger Lakes farms is the perfect complement to a glass of wine on our deck.

Winemaker Kelby Russell and founding winemaker David Whiting are recognized as two of the top winemakers in the Finger Lakes, and share 35 vintages of winemaking experience. These two Riesling enthusiasts have combined their passion for single vineyard expressions and winemaking expertise to focus on bringing the highest quality Finger Lakes Riesling to the world.

RED NEWT CELLARS
WINERY • BISTRO
FINGER LAKES

3675 Tichenor Road Hector, NY 14841
607-546-4100 info@rednewt.com
www.rednewt.com









Red Tail Ridge Winery

West Side of Seneca Lake

red tail ridge winery

846 State Route 14
Penn Yan, NY 14527
315-536-4580
tastingroom@redtailridgewinery.com
www.redtailridgewinery.com

Red Tail Ridge is committed to a personal touch in all our wines, specializing in quality before quantity with a cool climate vinifera focus to unlock the region's potential. We also continue our community outreach to support regional food banks through our charity wine, Good Karma.

RTR is the first LEED-Gold® Certified winery in the state, utilizing geothermal energy for our production facility. Environmental Responsibility is practiced both in the winery and in the vineyard with programs such as integrated pest management.

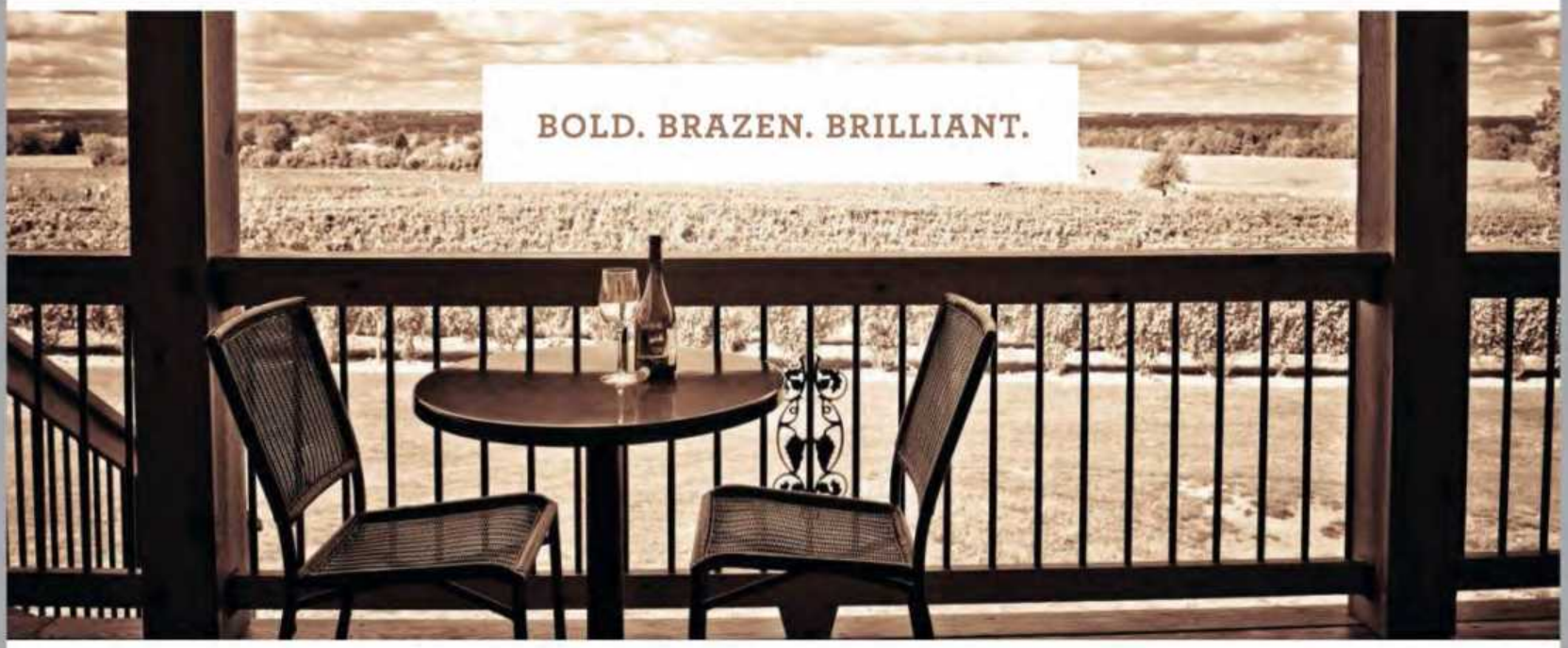
Experimentation is at the heart of our winemaking with an edge of curiosity to push the envelope. Our winery produces an Obscure Red Varietal Series with varieties such as Teroldego, Dornfelder, and Blaufränkisch along with expressive Riesling styles to uncover the grape's versatility.

LEED- Gold®, Personal Touch, Quality, Environmental Responsibility, Experimentation, Obscure Reds, Riesling









A destination in the Finger Lakes with something for every palate.

THREE BROTHERS WINERIES & ESTATES is a unique Finger Lakes winery destination. On the Estate, you will find 3 wineries and a microbrewery. Upon arrival, guests park their cars and take the self-guided tour by foot. A diverse selection of wines, beers, hard ciders and sodas can be found amongst the wineries and the brewery.

Spend the afternoon soaking up the sun and taking in spectacular views of Seneca Lake from the veranda of Stony Lonesome Wine Cellars while sipping award-winning Rieslings. Wander over to Passion Feet Vineyards and Wine Barn to refresh your senses in this boutique winery. Shopping has never felt more relaxing, as you browse clothing, jewelry and gifts between each sip. Then, head down the wooded path to Bagg Dare Wine Company, a fun and edgy winery with playful wines. Kick back a bit and listen to local bands as they play on a country-style truck-bed stage.

Complete your tour by visiting War Horse Brewing Co., where homage is paid to the brave men and women of the military. Take a break with friends in the outdoor courtyard while sampling beers, hard ciders, or sodas.

Dry to sweet, sophisticated to playful, no matter what you fancy, there's something for everyone at Three Brothers Wineries.

623 Lerch Road Geneva NY 14456
315-585-4432 | info@3brotherswinery.com
www.3brotherswinery.com







Ventosa VINEYARDS

A Taste of Tuscany in the Finger Lakes

Tuscan Inspired winery specializing in premium vinifera dry red wines & Italian varietals

- *Voted "Best in Class" for Cabernet Franc, Cabernet Sauvignon & Pinot Noir*
- *Enjoy Mediterranean fare in our Café Toscana*
- *Sip award winning wines while relaxing on our expansive terrace overlooking estate vineyards and Seneca Lake*
- *Create lasting memories in our Tuscan inspired La Vista e Bella Ballroom*

Ventosa Vineyards is known for producing quality dry red vinifera varietals such as Cabernet Franc, Cabernet Sauvignon, Pinot Noir and the popular Italian varietal Sangiovese. Ventosa is also one of two New York State wineries that grows and produces Tocai Friulano, a white Italian varietal. While our focus is primarily on dry reds, we are committed to producing wines that are sure to please any tasting profile. Ventosa Vineyards wines are 100% estate grown, produced and bottled. While our annual case production is lower with an average of 4,200 cases a year, our mission is excellence. Winemaker Jenna LaVita strives for greater quality rather than mass quantity.

Our mission is excellence in wine, food & service.

3440 Route 96 A Geneva, NY 14456 | 315-719-0000 | info@ventosavineyards.com | www.ventosavineyards.com

WAGNER
VINEYARDS







Family Owned, 100% Estate Grown & Bottled

Specializing in Finger Lakes Riesling

Five generations of the Wagner family have grown grapes in the deep glacial soils on the Eastern slopes of Seneca Lake. This heritage has provided us with an intimate connection to the land. Since 1978, we have carried this same passion into our wines, which we welcome you to experience.

Wagner Vineyards' founder Bill Wagner was a lifelong grape grower and innovator. In the spring of 1976, he began construction of a unique octagonal farm winery, the first to open on the east side of Seneca Lake.

100% estate bottled, Wagner Vineyards has built its reputation on Riesling, Chardonnay, Gewurztraminer, Cabernet Franc and Pinot Noir.

Over the last four decades we have expanded our vineyard plantings to 225 acres, focused on the Finger Lakes' largest and most diverse plantings of Riesling. Our site alongside the deepest section of Seneca Lake is uniquely suited for Riesling and we celebrate this variety's diversity and amazing quality with seven different Riesling wines.

Ten members of the Wagner family along with a dedicated staff carry on the traditions of past generations while enthusiastically embracing new technology and techniques to produce world class cool climate wines.

9322 State Route 414 Lodi, New York 14860
607-582-6450 toll free 866-924-6378
info@wagnervineyards.com www.wagnervineyards.com



Cayuga Lake Wine Trail







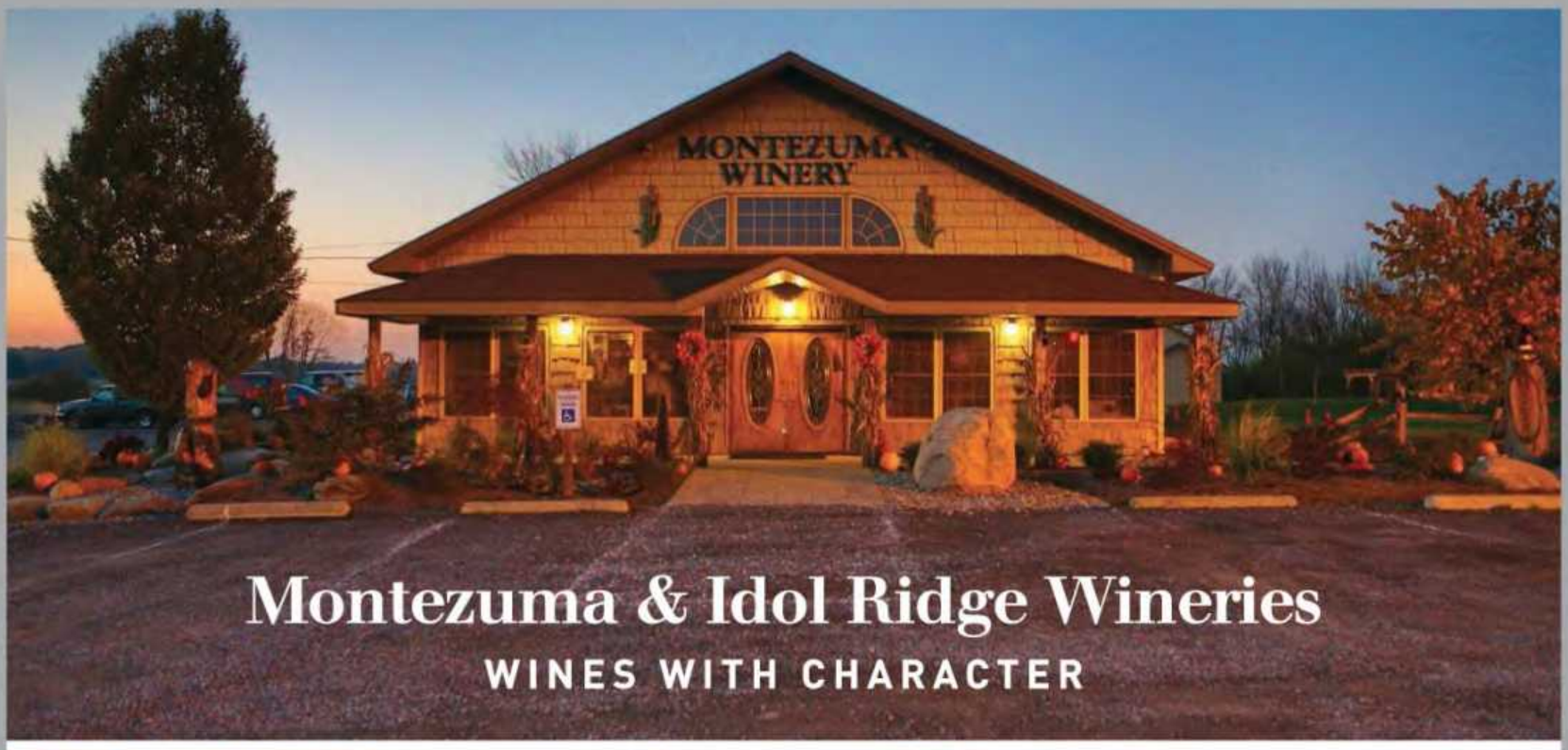
AMERICA'S FIRST WINE TRAIL

Abundant with breathtaking views, the Cayuga Lake Wine Trail is the first organized and longest running Wine Trail in the Country. Visit 16 wineries, including a cidery, a meadery and four distilleries along the shores of the longest and widest of all the eleven Finger Lakes. With gourmet eateries, boutique shopping centers and a wide array of recreational activities, the Cayuga Lake Wine Trail makes for the perfect getaway.

See It... Taste It... Live It... Love It!

www.cayugawinetrail.com

PO Box 123 Fayette, NY 13065 | 800-684-5217 | info@cayugawinetrail.com

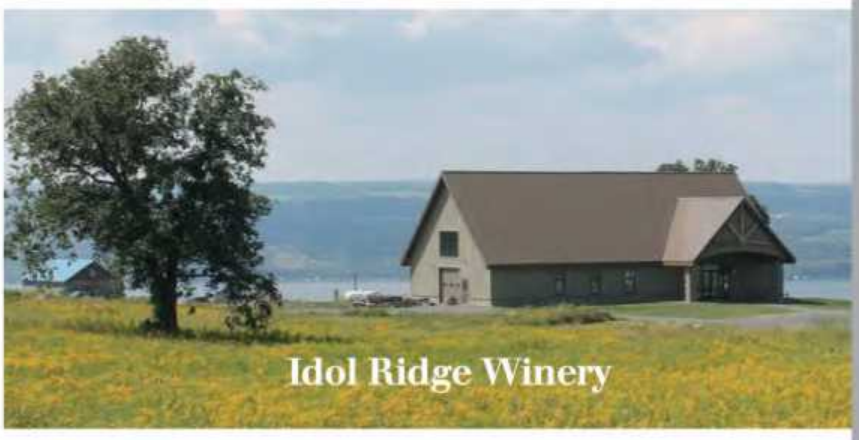


Montezuma & Idol Ridge Wineries

WINES WITH CHARACTER







The Time for Our Wines is Right Now

Continual updates and promotions, located on our websites, Facebook, Twitter, Instagram and usernames: Montezuma Winery, Hidden Marsh Distillery and Idol Ridge

MONTEZUMA WINERY
HIDDEN MARSH DISTILLERY
2981 AUBURN RD. RT. 20, SENECA FALLS, NY 13148
montezumawinery.com

Idol Ridge
WINERY
ALDER CREEK
DISTILLERY
9059 STATE ROUTE 414, LODI, NY 14860
idolridge.com

For almost 15 years the Martin Family has taken advantage of the flavors in the Finger Lakes. Combing the region for the best farmers, they bring you over 30 distinct award winning wines made from varied fruits, grapes and honey. Their energy and creativity is endless as new wines and events are added every year. Visitors leave the winery with an exciting new perspective on what it means to drink wine. The palette range is dry to sweet while wines like the Cranberry Bog, seem to please all palettes.

Since the endless resources of the region has brought Montezuma Winery such success, they began distilling craft spirits in 2007. Hidden Marsh Distillery continues to add awards to their portfolio; a gold medal for their Bee Vodka and a silver for Railroad Rye from American Craft Spirits Association Competition. Watch for new spirits, such as a wheat whiskey and gin.

Idol Ridge, our sister winery, had a successful first year, thank you! A Timber Series of reserve wines will showcase our love of experimentation with winemaking technique and tradition. Come enjoy a glass at our music series, Relaxing at the Ridge.

The Wine you've been waiting for, Easy Drinking Anytime


Vine-frozen
Hand-harvested
SHELDRAKE POINT
Ice Wine
WILD FERMENT RIESLING
2014
SHELDRAKE POINT
Ice Wine
RIESLING
2014
2014 Wild Ferment Riesling Ice Wine
92 Points – Wine Enthusiast
2014 Riesling Ice Wine
90 Points – Wine Enthusiast
SHELDRAKE POINT
WINERY
www.sheldrakepoint.com
7448 County Road 153, Ovid, N.Y. 14521 607.532.9401
Design: In House Graphic Design. Photography: Jan Regan Photography







A Top Award Winning Winery for Quality and Variety

Founded in 1986, owned and operated by the Peterson Family, ***Swedish Hill*** has consistently been one of the top awarded wineries of the Finger Lakes. The family is honored to have been awarded three Governors Cups, in addition to four consecutive years of "Winery of the Year" awards from acclaimed competitions including the 2012 Riverside International, the 2013 & 2014 New York State Fairs, and the 2015 Winemaker Challenge International for the Eastern US.

These honors are not just from a selective few wines, but for a variety of quality products ranging from classic varietals to innovative blends. In 2014, Swedish Hill won a total of 68 gold or higher honors for 21 different wines.

Swedish Hill features over 30 different wines, sparkling wine, and distilled products at their tasting room. Products range from classically produced Rieslings, Chardonnays and Cabernet Francs, including reserves and single vineyard wines, to fun and fruity blends, to crafted grape brandy and port.

The tasting room is also home to the winemaking facilities where 50,000 cases are produced annually. From Memorial Day through October guests are welcomed to experience a complimentary winery tour that showcases the winery's history and production facilities.

4565 State Route 414 Romulus, NY 14541 | (607) 403-0029 | info@SwedishHill.com | www.SwedishHill.com







Keuka Lake
WINE TRAIL

First in Wine, First in Beauty

CREATE YOUR OWN STORIES WHILE YOU DISCOVER OURS

At the heart of New York's beautiful Finger Lakes lies Keuka Lake, whose spectacular beauty and glacially-deposited soils inspired early grape cultivation and the birth of the region's wine industry in 1860. The eight wineries of the Keuka Lake Wine Trail craft some of the world's most beautifully balanced and vibrant wines, and we take equal pride in the warmth of our hospitality.

As we celebrate 30 years as a Wine Trail, experience a truly memorable getaway. Visit us anytime – many wineries are open daily, year round – or join us for one of our signature events. Enjoy delicious wines, great food, attentive service and gorgeous scenery as you tour lovely Keuka Lake. We look forward to welcoming you to the jewel of the Finger Lakes.

Heron Hill Winery | Dr. Frank Vinifera Wine Cellars | Hunt Country Vineyards | Vineyard View Winery
Keuka Spring Vineyards | Barrington Cellars | McGregor Vineyard | Ravines Wine Cellars

2375 State Route 14A Penn Yan, NY 14527 800-440-4898 info@keukawinetrail.com www.keukawinetrail.com









Not Many Families Get Their Winemaking Inspiration From a Pioneer

800-320-0735
9749 Middle Rd.
Hammondsport, NY 14840
info@drfrankwines.com
www.drfrankwines.com

Dr. Konstantin Frank arrived in the United States in 1951 with one goal in mind: to produce world class vinifera wines in the Finger Lakes. In those days, it was not believed to be possible. He proved everyone wrong by introducing the region's first successful vinifera plantings, starting a winemaking renaissance in the Finger Lakes and beyond. Dr. Konstantin Frank Wine Cellars was established in 1962 and over the past fifty years the winery has become one of the most beloved and prestigious wineries on the east coast. Konstantin's "pioneering spirit" now continues into the fourth generation of the Frank family with each member pursuing new wine varieties, winemaking techniques and vineyard practices well suited for the Finger Lakes. The Frank family is well known today for their Rieslings, Gewürztraminers, Chardonnays, Pinot Noirs and more, which are breathtaking expressions of what Finger Lakes wine is all about. We invite you to taste our wines, experience our legacy and savor the view of our old vine vineyards overlooking beautiful Keuka Lake.



Savored, Favored, Honored

It starts in the vineyard at Rooster Hill Vineyards and grows from there





Rooster Hill's Estate Vineyards are known far and wide for their consistent high quality. We produce small lot wines, which allows us to pick the grapes when, and only when, the flavors are just right. We chew the skins, pulp and seeds separately to determine ripeness along with the chemical analysis of the juice.

Also, our wines are 100% authentic to the Finger Lakes appellation. All of our grapes are either Estate grown or sourced from reputable Finger Lakes growers. The Estate vines are trained on VSP (vertical shoot positioning) and benefit from the western facing slope and excellent drainage. The mirror effect of the sunlight reflecting off of Keuka Lake in summer and fall enhances the ripeness of the grapes. Certain varietals such as Cabernet Franc and Pinot Noir are de-clustered (thinned) to control the crop size and ensure even ripening.

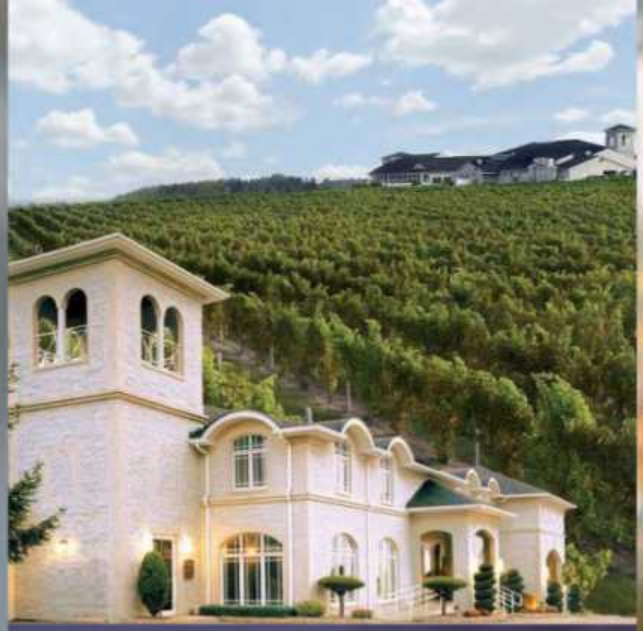
In our state of the art winery, we strive for the ultimate balance between flavor, texture, acid and tannin structure followed by distinguishing characteristics of terroir. We believe in the old adage that the wine is made in the vineyard and the wine should express the personality of the grapes.

***Savor** the best in wine at Rooster Hill, where the winery team aims high*

***Favor** the pleasures of Rooster Hill while enjoying Finger Lakes wine country*

***Honor** the achievement of Rooster Hill earning more than 300 medals in its 13-year history*

489 Route 54 South Penn Yan, NY 14527 | 315-536-4773 | info@roosterhill.com | www.roosterhill.com



CASA LARGA

Est. 1974

VINEYARDS & WINERY

New York's MOST AWARDED ICE WINES

Quality. Tradition. Value. Words that often lose their meaning with overuse. But Casa Larga's traditional series of Fiori Ice Wines has proven quality, winning international awards year after year. Casa Larga's highly-awarded classic wine styles include Riesling, Chardonnay, Gewürztraminer, Cab-Merlot, Meritage, Dry Rosé and many more. Visit the winery for wine and craft beer tastings, tours and special events, the New York State Ice Wine and Culinary Festival, the Purple Foot Festival, Summer Patio Parties and the Farm to Table Marketplace. www.casalarga.com

Rochester's winery and gateway to the Finger Lakes wine region. Plan your trip at www.visitrochester.com





FINGER LAKES WINE ALLIANCE

30 Wineries with a Consistent Vision





We are the Finger Lakes

Atwater Estate Vineyards
Bellangelo Winery
Billsboro Winery
Boundary Breaks Vineyard
Chateau Lafayette Reneau
Damiani Wine Cellars
Dr. Konstantin Frank Wine Cellars
Fox Run Vineyards
Fulkerson Winery
Glenora Wine Cellars
Goose Watch Winery
Hector Wine Company
Heron Hill Winery
Highland Cellars
Hosmer Winery
JR Dill
Knapp Winery
Keuka Springs Winery
Lakewood Vineyards
Lamoreaux Landing Wine Cellars
Lucas Vineyards
McGregor Vineyard
Red Newt Wine Cellars
Rooster Hill Vineyards
Sheldrake Point Winery
Standing Stone Vineyards
Swedish Hill Winery
Thirsty Owl Wine Company
Three Brothers Wineries & Estates
Wagner Vineyards

500 Technology Farm Drive Geneva, NY 14456 (315) 791-2359 fingerlakeswinealliance@gmail.com fingerlakeswinealliance.com

LAKE ONTARIO WINE TRAIL

W E

www.lakeontariowinetrail.com







Photo credit: www.taggphotography.com

On the Lake Ontario Wine Trail, we've got it all!

Plan your next trip today to travel the Lake Ontario Wine Trail – you'll be glad you did. We promise.

From boutique wineries and craft distilleries, to charming B&Bs, cultural restaurants, abundant New York farms and farm markets, unique shops, dream-inspiring coastal landscapes and sites, the Lake Ontario Wine Trail is an adventure.

The Trail stretches along Lake Ontario, one of America's Great Lakes. Our farms and farm markets grow much of New York's food source, as they are high ranking producers of apples, onions, grapes, maple syrup and more.

Our soil and climate, coupled with years of experience in the industry, make the Lake Ontario Wine Trail wines and craft spirits distinctive. Each bottle of wine and spirit is expertly handcrafted. We offer a tantalizing taste around each turn, with new vistas to be discovered.

Plan a day trip or make a weekend of it! We welcome you to experience the adventure of the Lake Ontario Wine Trail... be prepared to be amazed.

4287 Jersey Road, Williamson, NY 14589 800-527-6510 contactus@lakeontariowinetrail.com www.lakeontariowinetrail.com









900 Feet of Pristine Waterfront.
9 Award-Winning Wines

On The Shores of the Great Lake Ontario in the Northern Most Part Of New York's Famed Finger Lakes Tourism Region Lies the 103-Acre Colloca Estate.

Colloca
ESTATE WINERY

Welcome to *Colloca Estate Winery*, home of the 12-acre Lake Effect Vineyard® named for the incredible effect its terroir has on its wines. Owner Dr. Christopher Colloca believed that the success of New York's nearby Finger Lakes Wine Region would only be magnified by growing fruit on the much larger Lake Ontario. It's working. Centuries-old pruning and training techniques in its Chardonnay, Pinot Noir, and Riesling blocks sacrifice yield to maximize quality. Colloca Estate's rich glacier till and clay soils drive minerality in the wines while its cool climate allows fruit to ripen slowly, concentrating flavors and preserving acid balance. Experts agree. Colloca wines have won Double Gold from coast to coast. Whether you are taking in the views of the 900 feet of pristine Lake Ontario waterfront, touring its famed Lake Effect Vineyard®, or savoring its award-winning Wines, the Colloca commitment to quality is still best paired with family, friends and laughter.

14678 West Bay Road Fair Haven, NY 13156 315-947-2069 info@colloca.com www.colloca.com







Craft Wine with Confidence, or Bring Our Fine Wine Home...

Lakeland Winery

Make Wine, Make Love, Make Wine You Love at Lakeland Winery!

PO Box 6655, Syracuse, NY 13217 | (315) 572-4763
andy@lakelandwinery.com | www.lakelandwinery.com

As You Encounter a Unique Wine Experience...

Our cozy, intimate winery is a perfect setting for you, your friends and family to select wine and enjoy the experience of crafting your own. We provide several tastes to tantalize your senses—choose your favorite for your own wine making pleasure.

We select grapes grown from specialized vineyards, ultimately allowing us to make delicious and desirable wines. Our commercial winery is one of the few—and perhaps the only one in New York State—that allows you the luxury to craft your own personalized wine with our sought-after grape juices. Our customers walk away with a unique wine that they and their family can treasure, and will never find in any store.

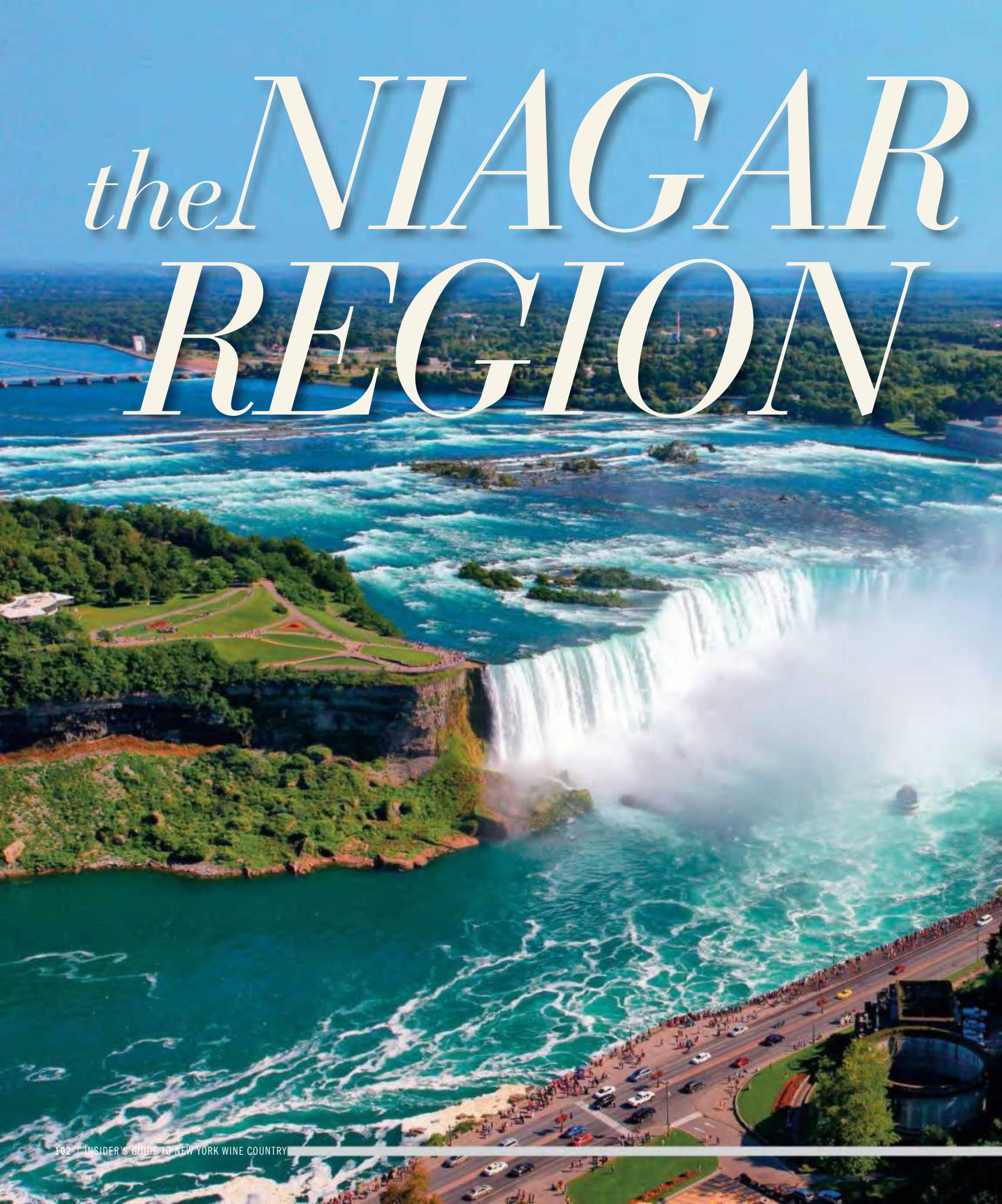
It's fun! Easy! Our professionals will guide you through each step. There's no mess to clean!

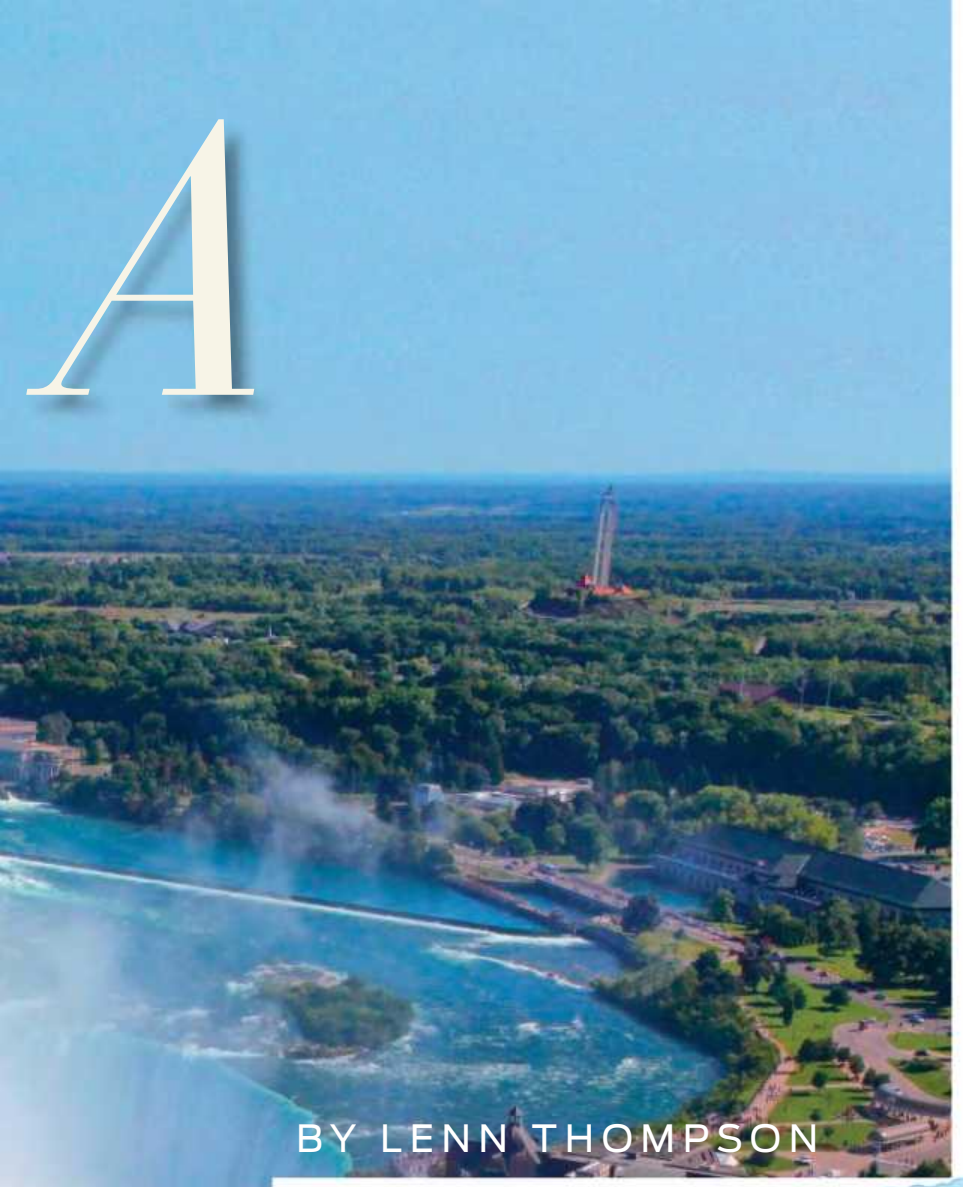
Each bottle proudly expresses individuality with your own private label. Your wine batch makes between 29 – 30 bottles to savor, share, or make as personalized gifts to light up any dinner table.

Our winemaking venue smartly provides an affordable way to stock up on wine for your upcoming parties.

Schedule your winemaking today at www.LakelandWinery.com, or stop by to purchase our popular artisan wines.

the NIAGAR REGION





BY LENN THOMPSON

Iconic Niagara Falls encompasses three dramatic waterfalls that straddle the border between the U.S. and Canada.

But thundering cascades are just some of the notable landmarks of this region in western New York.

Throughout Niagara wine country, distinctive geological formations provide ample and unique opportunities for both vintners and visitors. Bordered by Lake Ontario to the north, the Niagara River to the west and the Niagara Escarpment to the south, the region's vineyards enjoy a far longer growing season than many would expect.

A 200-foot limestone ridge, the Niagara Escarpment runs for more than 650 miles, from New York State through Ontario, Michigan, Wisconsin and Illinois. The heat it captures from Lake Ontario helps protect the region from frost and extends the growing season into the fall.

A diversity of soils—dolomitic limestone soil near the Escarpment and more gravelly silts near the lake—along with a surprisingly moderate climate means that an array of grapes and fruits succeed here.

Affordable land and a pioneering, experimental spirit make Niagara one of America's most vibrant regions—one that's bursting with potential.



Top Grape Varieties

RIESLING: Mineral-rich soil brings purity and distinct gravelly notes that combine with juicy natural acidity to balance flavors, which run from lemon-lime to pineapple and honey-roasted apples.

FRENCH-AMERICAN HYBRIDS: Part of the region's heritage, these workhorse grapes thrive under harsher conditions than classic *Vitis Vinifera* varieties, particularly at colder, less-desirable vineyard sites. Vidal Blanc is a standout example.

PINOT NOIR: Abundant pockets of clay over limestone soils offer the opportunity to make truly Burgundian-style wines that feature racy acidity, earthiness, minerality and a concentrated elegance.

CABERNET FRANC: Intensely flavored wines are fleshy and show impressive balance between dark fruit flavors, with earthy graphite and even olive notes.

CHARDONNAY: Chalky and intricate, these wines—whether unoaked or carefully nurtured in barrels—feature a chiseled mouthfeel and understated elegance.

LOCATION. LOCATION. LOCATION.



Most wine appellations around the world are named after their local town or village. Only a few receive their designation from a notable geographical feature, like Mount Veeder in the Napa Valley, Gimblett Gravels in New Zealand—and New York's Niagara Escarpment, recognized as an American Viticultural Area (AVA) in 2005.

An ancient uplifting of limestone bedrock, the Niagara Escarpment is most famous (and most photographed) as the jumping-off-point for the 167-foot Niagara Falls. But the hulking ridge also holds air warmed by Lake Ontario, guarding nearby lands against drastic temperature changes that could decimate a vintage or even kill the vines.

The best sites within the AVA and just outside it, an area often called the "Greater Niagara Region," offer abundant clay over limestone and are well drained, thanks to the escarpment's slope. But vineyard-protecting geology and desirable limestone-laced soils are only part of the region's viticultural success.

Surprising to some, the Niagara region enjoys the second-warmest growing season in the state, trailing only Long Island. Its proximity to Niagara Falls, Buffalo and Toronto provides throngs of potential day-trippers and vacationers, as well as a numerous restaurants where people can enjoy local wines.

The wine regions of Ontario, just a few miles across the U.S.-Canadian border, are well established, focusing on Pinot Noir, Riesling, Chardonnay and Cabernet Franc. With similar climatic and soil conditions as their American counterparts, these Canadian vineyards offer a wealth of knowledge for making fine wine on the New York side of the border.


2013
RIESLING
BECKER FARMS
11.7% ALCOHOL BY VOLUME
Big Bear Riesling
New York State
White Table Wine
Black Willow
Winery
Classic
Diamond
New York State
White Table Wine
2014
PINOT GRIS

A Twist on Traditional

A longtime agricultural region known for dairy products, fruit, grains and vegetables, the Niagara wine region remains proud of its agricultural roots. It embraces the opportunities offered by the area's soils and growing conditions.

Niagara producers make wines from the classic grapes of Europe as well as those native to the U.S. and French-American hybrids. Styles run from sparkling to bone dry to luscious, intensely flavored ice wines.

Wineries here have also branched out into wines from fruits like peaches, pears and blueberries, as well as hard apple cider and mead.

That drive and diversity is on full display at Vizcarra Vineyards at Becker Farms. Established in 2004, Vizcarra offers 20 different wines, including Riesling, Pinot Gris and Pinot Noir, as well as fruit wines, ciders and beers brewed on-site at Becker Brewing. A gastropub serves locally sourced farm-to-table cuisine and 16 craft beers on tap.

Black Willow Winery sits on 43 country acres with some of best soils in the area.

"I set up in this region because it is where I grew up, but also because it is beautiful," says Cindy West-Chamberlain, Black Willow's majority owner and winemaker.

The Black Willow portfolio features well-known grapes like Cabernet Sauvignon, Riesling and Chardonnay, along with rare finds like Diamond, a cross between Concord and Iona dating from the 1880s that makes a sweet, fragrant and fruity white wine. (Black Willow's Classic Diamond was featured in *Still Alice*, which won Julianne Moore the Academy Award for best actress in 2015.)

Black Willow also crafts wines made with peaches and blackberries and is home to Valhalla Meadery, an award-winning maker of honey wines.

Owned by Victoria and Dan Hogue, Victorianbourg Wine Estate focuses on European grapes, particularly aromatic whites like Grüner Veltliner, Gewürztraminer, Riesling and Pinot Gris. It also produces classic reds like Cabernet Franc, Merlot, Pinot Noir and red blends, as well as chocolate dessert wines and a peach-infused sweet white wine.



Winter Wonderland

Although Lake Ontario and the Niagara Escarpment moderate temperatures during the long grape-growing season, it still gets bitterly cold in the winter. Grapes are able to freeze on the vine most years, making the labor-intensive production of ice wine possible.

Though not made in large quantities, the region produces ice wines from grapes like Vidal, Cabernet Franc, Catawba and Riesling. With ice wine production, the grapes' natural sugars do not freeze like water. When pressed, the frozen grapes release small amounts of super-concentrated nectar.

The finished wines are similarly concentrated and quite sweet, but that's balanced by nervy, crackling acidity.

Enjoy the Journey

The Niagara Wine Trail covers three counties in Western New York—Niagara, Orleans and Monroe—with two self-guided routes that visitors can follow to taste the region's award-winning wines.

Both itineraries begin at the base of Niagara Falls. The Niagara Wine Trail Ridge extends along Route 104, which hugs the Niagara River before turning east to follow the line of the Niagara Escarpment to Route 390 in Rochester.

The Niagara Wine Trail Lake follows Route 18 east on the Seaway Trail along the southern shore of Lake Ontario to Wilson, where it turns south down to I-290 in Amherst, just 15 miles from Buffalo.

Along both trails, visitors can stop at farm markets, breweries, the region's new distillery and historic sites like Old Fort Niagara, Lockport Locks and several museums.

Reflecting about the potential of the Niagara Region, West-Chamberlain says, "When we opened, we were the 13th winery, and there are 22 more since then. I see the area continuing to grow for the next 10 to 15 years with breweries, distilleries, meaderies... and more wineries."















Farm-to-Table

1 ***Savor at the Niagara Falls Culinary Institute:*** Working in an open kitchen, culinary and pastry arts students turn local produce into inventive, eclectic dishes like peach and ginger jam-glazed quail over brined vegetables.

2 ***Mericana:*** At this new upscale comfort food spot, chef Michael Zambito changes the menu with the seasons and buys all he can from local farmers.

DeFlippo's Restaurant: One of the oldest landmarks in Lockport, New York (dating to 1870), this family-owned restaurant boasts one of the largest selections of Niagara wines in the region.

3 ***The Wilson Boat House Restaurant:*** Enjoy classic steaks, chops and burgers with sunset views overlooking Wilson Harbor.

More Sights and Sips

4 ***Woodcock Brothers Brewery:*** Nothing tastes better after a day of wine tasting than a pint of Hoppycock India Pale Ale and a wood-fired pizza.

LynOaken Farms: It's all about the apples. Pick your own, ship some home or enjoy them slathered in caramel or cooked into cookies and doughnuts.

5 ***Old Fort Niagara:*** Just minutes from Niagara Falls, you can walk through 18th-century buildings and enjoy stunning views of Lake Ontario.

6 ***Lockport Locks:*** Cruise through the Lockport Locks, part of the hand-dug Erie Canal that connected the Hudson and Niagara Rivers in the 1800s.



WOODCOCK BROTHERS BREWERY: DESTINYROGOWSKIPHOTOS.COM

Top retailers for New York wines include ***Premier Wine & Spirits Group*** (Amherst, Williamsville, and Orchard Park), ***Supermarket Liquor*** (Niagara Falls) and ***Wine and Liquor Outlet*** (Lockport).

Inns with Views

Red Coach Inn & Restaurant: This Tudor-style lodge features views from just above the falls.

7 ***Brookins Inn & Suites:*** Family owned and centrally located in Niagara County, this inn offers bed-and-breakfast-style accommodations with French Country flair.

8 ***The Giacomo:*** Art Deco architecture blends with modern, upscale furnishings, just a short walk from the falls.

THE NIAGARA WINE TRAIL EXPERIENCE

Minutes from the world renowned Niagara Falls, visit 22 wineries in a scenic countryside for a truly exceptional experience. There is something for everyone to enjoy along the beautiful Niagara Wine Trail, USA. Explore farm to table dining, quaint towns, and some very special local wines, sure to create lasting memories. The unique cool climate and limestone based soils produce high quality, top scoring wines. Combine this world class wine region with the variety of experiences Niagara USA has to offer and create a lifetime of memories!
Come for a visit and discover Niagara USA!

indulge.









explore.

Niagara USA

for information and itineraries visit niagara-usa.com or niagarawinetrail.org









A boutique winery in the heart of the Niagara Wine Trail

EXCEPTIONAL QUALITY, CONSISTENT, CREATIVE





Award Winning Traditional Wines, Mead, and Artisan Oils & Vinegars

At Black Willow Winery we offer a unique place to relax and reflect in our beautiful upscale tasting room or on our 43-acre lakeview property surrounded by orchards. Stop in to sample our award-winning 90 point wines and meads with a gourmet chocolate pairing, offered daily. For those seeking something new, be bold and taste our rich award-winning honey wines — a nice twist for traditional wine drinkers!

Discerning tasters will want to sample our Classic Diamond (Double Gold '15 Finger Lakes International), Chardonnay (90 point and Best Buy 2015 World Wide Championships), dry red blend Trilogy Red (90 point, Gold, 2014 World Wide Championships), or our light and aromatic DePeche Meow peach wine (Best in Class, Double Gold '15 International Eastern Competition, 85 points).

For the traveler searching for something unique, our gift shop features one-of-a-kind art from local artisans. And for the wine foodie, cheeses, decadent chocolates, artisan olive oils & vinegars, and other savory snacks are also available for sale in the boutique. All of our products are available for purchase online as well at *www.BlackWillowWinery.com*

Sit, Sip, and Savor a glass of Black Willow Wine. You deserve it!

5565 West Lake Rd Burt NY 14028 | 716-439-1982 | sales@blackwilllowwinery.com | www.blackwillowwinery.com



Honeymoon Trail Winery

4120 Ridge Road Lockport, NY 14094 716.438.3255 honeymoontrailwinery@gmail.com honeymoontrailwinery.com

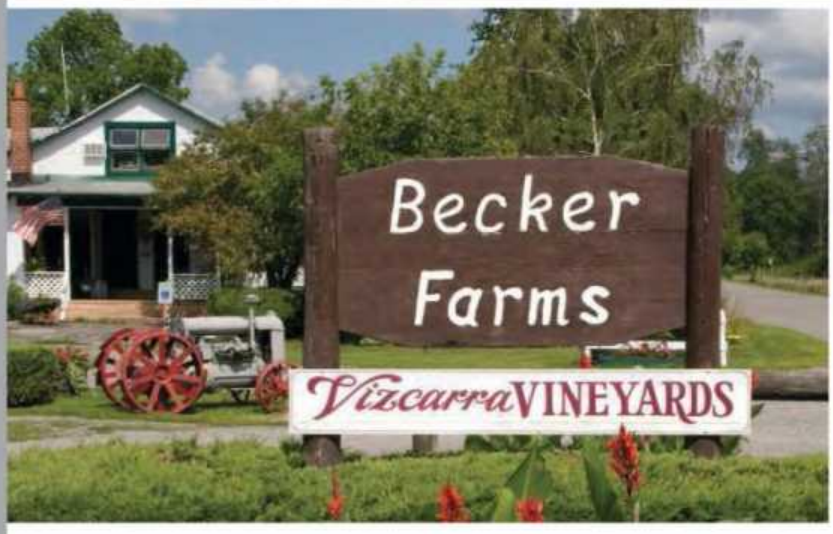
Honeymoon Trail Winery, home of the original Niagara Winery. Located on the historic "Honeymoon Trail," now known as Route 104, it leads to the stunning honeymoon capital of the world — Niagara Falls. Honeymoon Trail Winery is on the Niagara Wine Trail and is minutes from Buffalo and Rochester, NY. Travel the picturesque Route 104 to Honeymoon Trail Winery and enjoy award winning fine wines carefully crafted using the finest New York State ingredients. The Niagara USA region has a unique micro-climate producing world class wines situated on the Niagara Escarpment. Our wine selection includes our dry Cabernet, to our Chllllin' Niagara and our fruit wines made with locally grown grapes and fruits. Relax by the large wood burning fireplace and enjoy a tasting while browsing our gift shop. Enjoy a bottle of your favorite Honeymoon Trail wine on our porch while enjoying our beautiful gardens.






meet
Victoria™
our new family of fun, modern wines that
redefine what a craft beverage is
POTENSUS
VIKA VERZAY
Victorianbourg™
WINE ESTATE
estate-grown varietal wines from the Niagara Frontier







Submerse Yourself in Wine County!

UNIQUE, BOUTIQUE WINES MADE ON A 5TH GENERATION ESTATE

Vizcarra Vineyards at Becker Farms provides all who visit a hands on unique experience that showcases the fruits of their labor and provides its customers with experiences that foster tradition, family, friends and memories.

- *20 estate grown wines including red and white vinifera varietals, ports and unique fruit dessert wine.*
- *Gastropub featuring microbrews and serving farm to table cuisine*
- *Farm market with full service patisserie showcasing fruit pies, cookies, ice cream and artisan fudge.*
- *Submerse yourself in the simple life by spending the night at Press Vineyard Retreat. Ten Eco cabins stylishly furnished to meet the needs of international travelers, wedding goers and wine tasters alike.*
- *Celebrate the best moments of your life in one of two rustic events pavilions and relish in the delicacies from the farm among family and friends.*

3724 Quaker Road Gasport, New York 14067 716-772-2211 andres.beckerfarms@gmail.com beckerfarms.com

LAKE ERI



PHOTO CREDIT

E

BY LENN THOMPSON



RANDALL TAGG PHOTOGRAPHY · WWW.TAGGPHOTOGRAPHY.COM

Once known as the "Grape Belt of America," the environs of Lake Erie are still the nation's largest grape-growing region not on the West Coast, with more than 20,000 acres under vine. At least 90% of those grapes are Concord, grown for juice and jelly, but the area's winemaking tradition dates back 50 years and utilizes native grapes, French-American hybrids and classic European varieties.

Vineyards hug the southern shore of Lake Erie, which—like all the Great Lakes—was dug out by a glacier during the Ice Age and then filled with water as the glacier melted and receded. The lake moderates temperatures, helping protect grapes from frost damage. Glacial, gravelly loam soils drain well, making them ideal for a number of crops besides grapes.

The Lake Erie region crafts wine for a variety of tastes, from fruity, often-sweet wines made with native grapes, to diverse French-American hybrids, to wines made with the classic grapes of Europe. White wines show best, but some red grapes impress as well.

Top Grape Varieties

RIESLING: Fruity and a bit softer than those from other New York regions, these wines—from bone dry to sweet—are extremely popular with visitors to the region.

FRENCH-AMERICAN HYBRIDS: Still the backbone of the region's wine production, these cold-hardy grapes are versatile and perform consistently even in cooler, wetter years.

GRÜNER VELTLINER: Though new to New York and to the region, the classic white grape of Austria has shown serious potential for concentrated-but-brisk wines.

AMERICAN HEIRLOOM VARIETIES: Grapes like Concord and Niagara dominate the vineyard plantings, so it only makes sense that some would make their way into the bottle.

HERITAGE & PROMISE



The oldest and largest Concord grape-growing region in the world lies along the southeastern shores of Lake Erie in western New York and northwestern Pennsylvania. Its traditions, along with the passage of new winery laws in the 1970s and '80s, afforded growers the opportunity to make small batches of wine. New and different wine grapes were planted, and a new wine industry emerged.

This blend of old and new is reflected in the story of Johnson Estate Winery. Although the Johnson family had grown grapes on the property since the early 20th century, their eponymous winery was not founded until 1961, making it the oldest estate winery in New York State. Today 115 acres of vineyards—some more than 70 years old—overlook panoramic views of Lake Erie.

Winemaker Jeff Murphy crafts more than 30 award-winning wines, including those made from grapes native to America (Concord, Niagara and Catawba) as well as French-American hybrids and classic European varieties like Riesling, Merlot and Chardonnay. Releases also include aromatic whites, ice wines, Port and Sherry-style wines as well as American Heirloom offerings like a blend of Delaware, Concord and Chancellor.

Making for a comfortable, fun experience, visitors sample wines in a renovated tasting room housed in a former apple-storage facility.

Just a 30-minute drive east along the Lake Erie coast, Liberty Vineyards sits on land where the Burmaster family has grown grapes for six generations. In 2007, the Burmasters started building upon their family's 150 years of experience by making their own wine. On their 93-acre farm, they grow 13 varieties of grapes.

Liberty Vineyards wines range from indigenous heirloom grape varieties like Diamond and Fredonia, to classic bottlings from Cabernet Sauvignon and Riesling, as well as wines using Cornell-created hybrids like Traminette and Noiret. All can be enjoyed in a laid-back tasting room with views into the winemaking facility.

Staying Power

1 *Athenaeum Hotel and Heirloom Restaurant:* Built in 1881 at the Chautauqua Institution, this Second Empire-style hotel has period furniture and fixtures, plus stunning lake views from many rooms. Heirloom highlights several local wines.

2 *Barcelona Lakeside Bed and Breakfast:* Offering casual elegance in the heart of wine country, this inn features views of Lake Erie and farm-fresh ingredients from local growers.

3 *Edwards Waterhouse Inn:* Over the years, this historic building in Fredonia was a private home, a women's dormitory and even a sanitarium. Now it's a Victorian-style, five-room B&B, with fireplaces throughout.



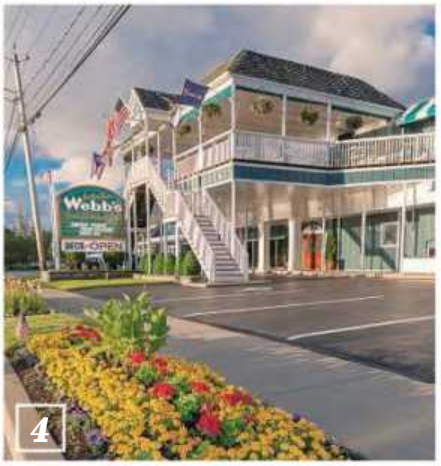






Meal Appeal

4 *Webb's Captain's Table Restaurant:* Known for artfully prepared steaks, chops and seafood, this waterside restaurant also hosts events with local winemakers and artists.



5 *La Fleur Restaurant:* Chef Jonathan Holoua sources much of his fruits, vegetables and meats from nearby farms at this upscale taste of France, which is open seasonally.

Forte: Fun, eclectic and creative, this restaurant serves everything from chilaquiles to a Korean noodle bowl and vegan korma.







Good Tastes

Cross Roads Farm & Craft Market: Support local farmers, craftsmen and artisans at this unique market. It offers local wine and produce, Amish-made furniture and even beer-making supplies.

6 *Southern Tier Brewing:* This is a great place for a pint after a day of wine tasting. Hoppier styles are the norm, but you'll also find pumpkin beer and delicious chocolaty dark ales.

7 *Grape Discovery Center*: Learn about the past, present and future of the Concord grape industry, and taste the local bounty at the tasting bar.

O'Malia Liquor Store: Located in Dunkirk, this is a top retailer for New York wines.









A TREASURE ON NEW YORK'S WEST COAST

The largest grape-growing region east of the Rockies!

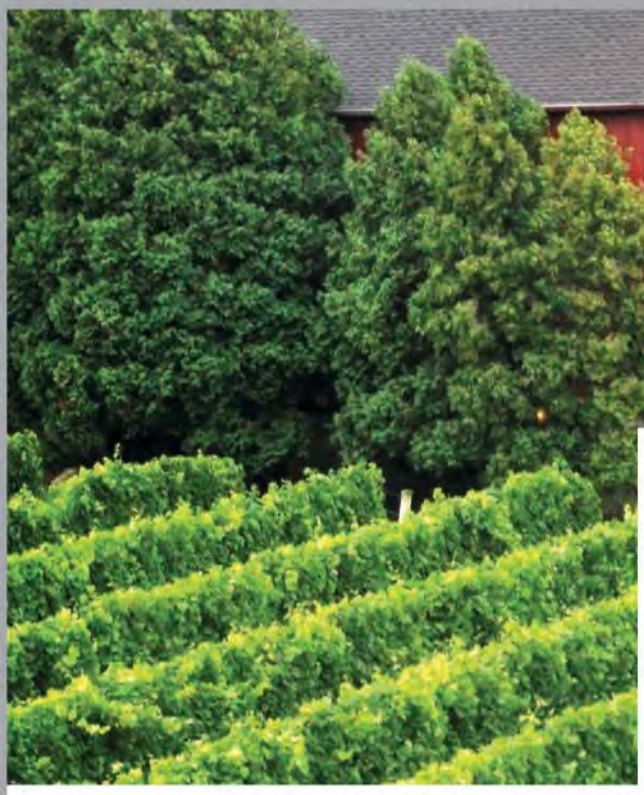
Relax, refresh, and unwind as you experience ***Lake Erie Wine Country***, located on the southern shore of beautiful Lake Erie in both New York and Pennsylvania. Here you can explore wineries, beaches and villages nestled among green rolling hills in the midst of 30,000 acres of luscious grape vineyards.

Lake Erie Wine Country begins in Silver Creek, New York and reaches westward along the Lake Erie shoreline for nearly 50 miles to Harborcreek, Pennsylvania. A visit to Lake Erie Wine Country will transport you to a bygone era, where people are friendly and charming towns are calm and inviting. Along the way, enjoy our 25 wineries to sip, swirl and savor award-winning wines and experience the true taste of our region.

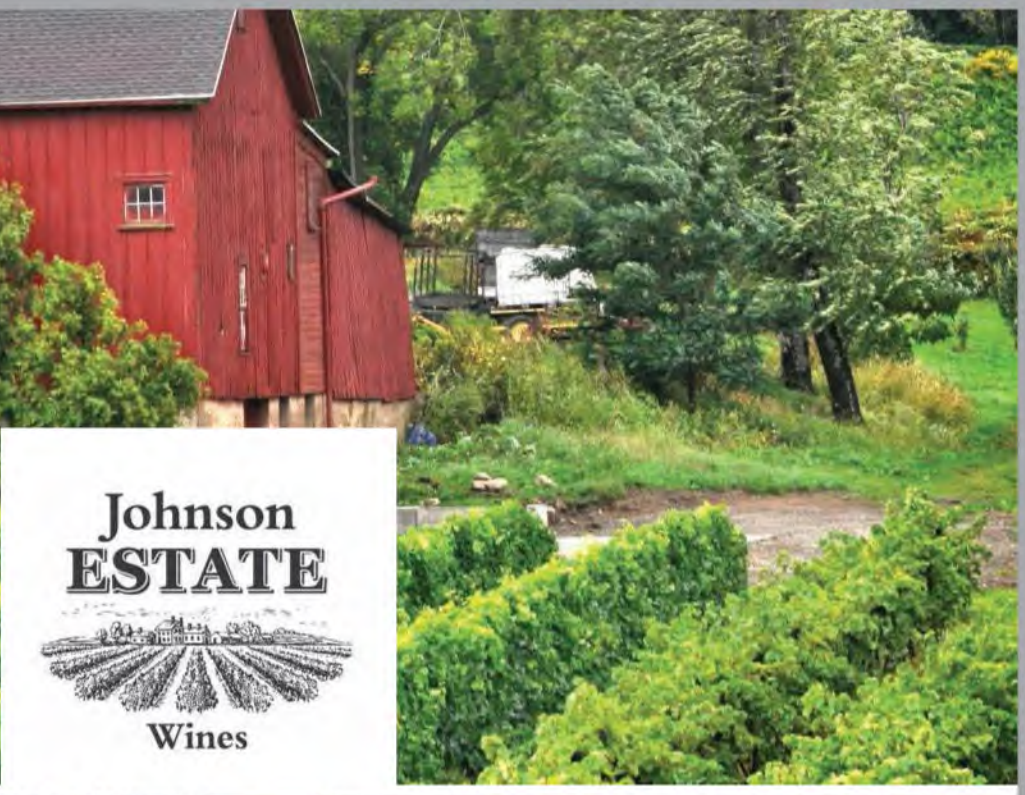
While Concord and other labrusca varieties dominate the region, the climate is particularly conducive to Germanic varietals and hybrids, and the wine selections span the taste palette from dry to sweet, including award-winning dessert, ice and specialty wines.

Wineries are open year-round, seven days a week and most offer gift shops and special events throughout the year. Events calendar and information can be found at:

P.O. Box 44 Westfield, NY 14787 (877) 326-6561 info@lakeeriewinecountry.org www.lakeeriewinecountry.org



Johnson
ESTATE
Wines









New York's Oldest Estate Winery

Grown, Vinified and Bottled in the Chateau Tradition

Western New York and Pennsylvania are home to the largest and oldest grape-growing region east of the Rockies. It is here, along the shores of Lake Erie, in a micro-climate that is very similar to the Moselle in Germany, that the 30,000 acre Concord grape region was established well over one hundred years ago. In its center—Johnson Estate Winery.

Johnson Estate, established in 1961 by Fred Johnson, is the oldest estate winery in New York State, and is a third-generation owned and operated business established on the farm that has been in the family since 1908. All of the choice European and American wine grapes used to make our wines are grown within 3,000 feet of the winery, and grape varieties have been selected for their excellent winemaking quality and suitability for the Lake Erie climate. This allows us to take full advantage of the chateau system of grape growing and wine making.

Today, the winery produces over 30 types of wine, ranging from Riesling and Ice Wines, Port and Sherry, European and French-hybrid classic wines, and American Heirloom and Labruscan favorites. Johnson Estate's wines have been awarded over fourteen 90+ ratings by the Beverage Testing Institute since 2009.

8419 West Route 20, Westfield, NY 14787 | 716-326-2191 | jwinery@fairpoint.net | www.JohnsonWinery.com



It's in Our Roots!

Six generations devoted to great vines and great wines

Liberty Vineyards & Winery is family-owned and committed to producing award-winning wines for every palate. Our wines are made from locally-grown grapes, most of them from our family's own vineyards—some of which have been in the family for six generations, since the 1860s. Growing our own grapes ensures quality through each step of the winemaking process, something very important to us. We truly believe that Great Vines Make Great Wines!

Visit our tasting room to experience the care that we put into every bottle. Liberty Vineyards is located on "New York's West Coast," about 40 miles southwest of Buffalo in Sheridan, New York in the heart of America's Grape Country (the largest grape-growing region east of the Rockies) and Lake Erie Wine Country (formerly the Chautauqua-Lake Erie Wine Trail).

Because Great Vines Make Great Wines!

Liberty Vineyards & Winery

2861 US Route 20, Sheridan, NY 14135
(716) 672-4520 | info@libertywinery.com
www.libertywinery.com





CORNELL UNIVERSITY GRAPE EXPECTATIONS

Some grapes are born great. Other grapes are made by the greats.

In the second category belong contributions from Cornell University's College of Agriculture and Life Sciences and its graduates. With one of the world's top viticulture and enology programs, the school earns acclaim for its expertise with cool-climate growing conditions.

"In New York, we have every challenge known to grape-growing and winemaking, often on the same day," says Gavin Sacks, associate professor of enology in the school's Department of Food Science.



Big successes include the Cornell hybrids, cold-hardy grapes developed by the university's New York State Agricultural Experiment Station (NYSAES).

The only Ivy League school with an enology and viticulture program, Cornell has deep agrarian roots. It was founded in 1865 as a land-grant university with the double mission of both teaching "branches of learning as are related to agriculture and the mechanic arts," and promoting "liberal and practical education."

"From the beginning, we've been open to everyone interested in coupling practical education with the liberal arts," says Sacks. "Grape growers and winemakers need fundamental biology and chemistry. They also need to appreciate the role of wine in society—wine is not just a way to preserve grape juice."

Big successes include the Cornell hybrids, cold-hardy grapes developed by the university's New York State Agricultural Experiment Station (NYSAES). Since 1906, the program has released nearly 60 juice, table and wine grape varieties that can survive extreme winters. (Temperatures in the northernmost parts of New York wine country hit minus-30°F below in 2015.)

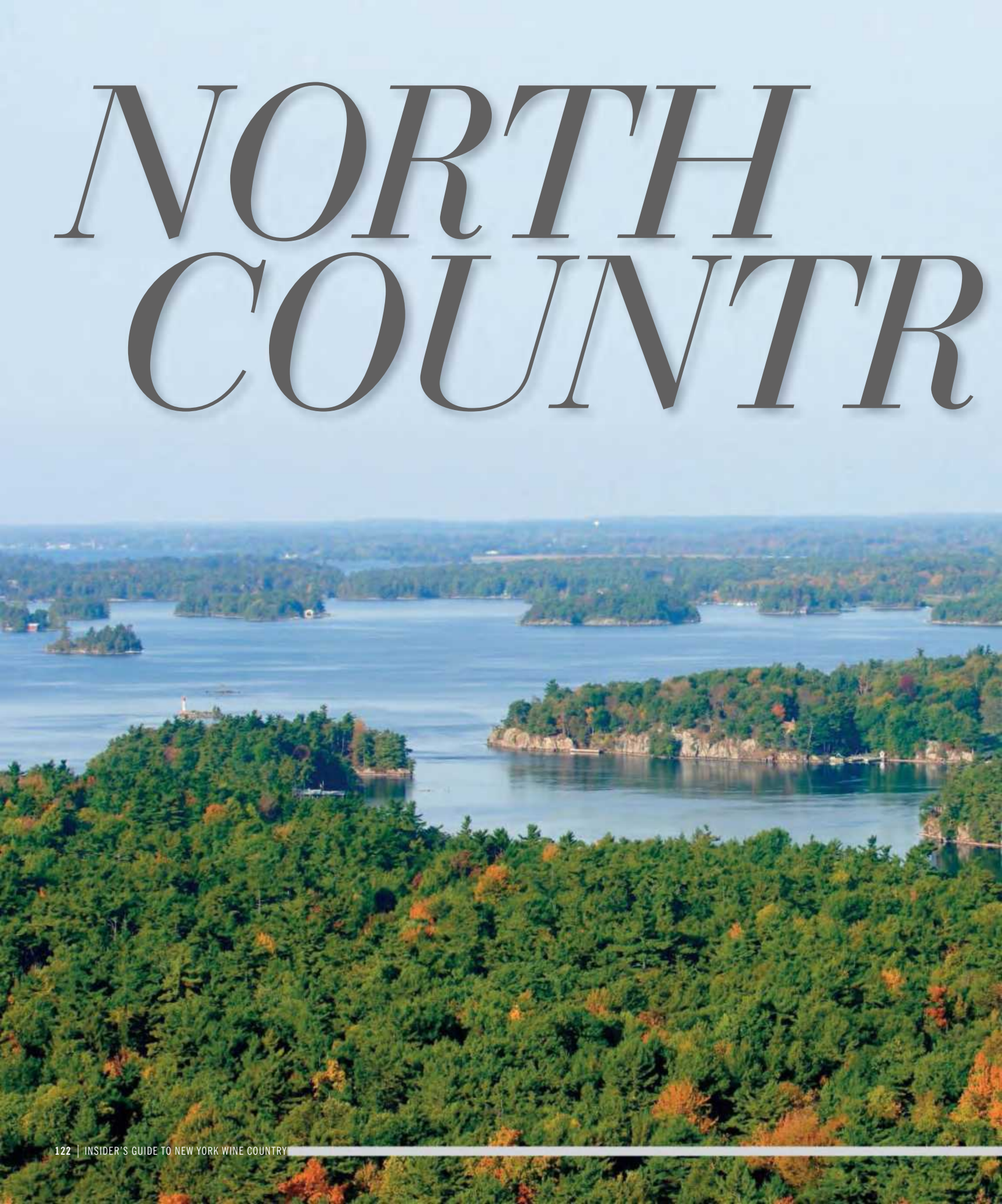
Cornell hybrid superheroes include Traminette, a durable descendant of Gewürztraminer that conveys similar spicy, floral aromas. Look for new creations like Arandell, which produces densely colored red wines with notes of blueberry and dark cherry.

On-campus facilities include a state-of-the-art teaching winery, brewery and distillery, as well as a vineyard.

"New York has hurricanes, snowstorms and summers that are either too hot or too cold," says Sacks. "Cornell is a wonderful place to learn because you're prepared for every possible challenge."

GRAPES: RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM ; INSET: © CORNELL UNIVERSITY

NORTH COUNTR



Y

BY LENN THOMPSON

Vineyards continue to burgeon in many different corners of New York State.

The St. Lawrence River runs from the Great Lakes to the Atlantic Ocean and also serves as a portion of the border between the United States and Canada. Near its juncture with Lake Ontario lies a vast archipelago of granite islands topped with pine trees, a region known as the Thousand Islands (the actual island count is 1,864).

Long a popular destination for fishermen and watersports enthusiasts, the Thousand Islands area is now also home to a flourishing wine community, making it even more attractive as a vacation destination.

Cold-hardy grape varieties—many developed at the University of Minnesota—have opened new frontiers for New York wine in this region of short summers and bitterly cold winters.

Further to the north and east, Lake Champlain forms the border between New York and Vermont. Here, enthusiastic vintners focus on cold-hardy varieties as well as wines and ciders made from apples and other fruits.

Heading south—but not quite to the Hudson River Valley area—the Adirondack wine region flourishes near major tourist attractions like Lake Placid, Old Forge, Lake George and Saratoga Springs.

Minnesota grape varieties also dominate the landscape here. Wineries from other regions take advantage of the vacation boom, opening satellite tasting rooms where their wines can be sampled and purchased.



RANDALL TAGG PHOTOGRAPHY WWW.TAGGPHOTOGRAPHY.COM

Top Grape Varieties

MARQUETTE: A distinct edge of black-pepper spice adds complexity to black cherry and red raspberry flavors, with approachable tannins and fresh acidity.

LA CRESCENT: Stone fruit and citrus qualities are somewhat reminiscent of Riesling, with high acidity that balances out the sweetness.

FRONTENAC: Versatile and a consistent producer, it's deeply colored and plummy with back notes of blackberry and cassis.

BRIANNA: Created in Wisconsin, this grape conveys tropical fruit and honey notes that add layers to the ripe peach and apricot flavors.

MANY ISLANDS. MANY GRAPES.

A historic region associated with tales like James Fenimore Cooper's *The Last of the Mohicans* and important battles of the American Revolution, North Country beckons as a new frontier of New York wine.

The secret of success in these northerly latitudes where temperatures in winter can drop down to minus-40°F: the "Minnesota Varieties," *Survivor*-tough grapes that produce top wines in chilly climes from Maine to North Dakota.

Named for the numerous islands that dot the northeastern end of Lake Ontario and the western St. Lawrence River, the Thousand Islands region pulls visitors from both sides of the U.S.-Canadian border.

In addition to on-the-water recreation, attractions include forts, lighthouses and fantastical structures like Boldt Castle, a turreted island manse built by early 20th-century hotel magnate George C. Boldt.

Located along the river in historic Clayton, Coyote Moon Vineyards is one of the state's most award-winning wineries. The Randazzo family carefully crafts 20 wines, everything from dry Merlot made from New York grapes to their ever-popular sweet raspberry wine, Razzle Dazzle.

The family takes special pride in the wines made from cold-hardy varieties on the cutting edge of northern viticulture, including Marquette, Frontenac, Frontenac Gris, Frontenac Blanc, La Crescent and Brianna.

Each of the five member wineries of the Thousand Islands-Seaway Wine Trail is family owned and operated. The trail, which winds through 78 miles of riverfront and nearby scenic countryside, offers unique wineries as well as other cultural and fun attractions.

Visitors can enjoy galleries and museums (there's even one dedicated to antique boats), artisan cheeses and microbrews, as well as narrated cruises on the St. Lawrence River.





Thousand Islands

Riveredge Resort: With a variety of room options—all with a private balcony and water views—it's a great place to unwind after a day on the water or in wine country. Chef Christian Ives's Jacques Cartier Room restaurant is also a standout.

1 ***Seaway Grille***: Located inside the new ***1000 Islands Harbor Hotel***, this restaurant is open for breakfast, lunch and dinner, offering classics like salmon, chops and New York strip steak.

Retailers with good selections of New York wines include ***Allen's Wine & Liquor*** in Olean and ***Arsenal Street Wine & Liquor*** in Watertown.

Lake Champlain

Point Au Roche Lodge: Conveying warmth and elegance, this romantic getaway is nestled adjacent to Point Au Roche State Park. Decks off the eight guestrooms offer views of the Vermont mountains or country meadows.

2 ***Blue Collar Bistro***: Vermont-raised beef stars at this casual eatery that pours local wines and also serves pulled pork poutine, a reminder that you're not far from the Canadian border.

In Plattsburgh, visitors can find good selections of local wines at ***Liquor & Wine Warehouse***, ***Dame's Discount Liquor & Wine*** and ***Smithfield Discount Wine & Liquor***.

Adirondacks

3 ***Sagamore Resort***: Opened in 1883, this grandly restored retreat overlooks Lake George. Accommodations range from rooms in the historic hotel to residential-style condominiums. Facilities include a spa and 18-hole golf course.

4 ***The Log Jam***: With a potbelly stove and three stone fireplaces, this rustically authentic restaurant set in a log building serves up traditional fare like steaks, chops and shrimp scampi.

Top wine retailers include ***Empire Wine*** in Albany, ***Exit 9 Wine & Liquor Warehouse*** in Clifton Park, and ***Monty's Discount Wine & Liquor*** in Queensbury.

New Grape Varieties, New wines







Photo credit: John Ferrell



Photo credit: John Ferrell

A Breakaway from the Everyday. Really Different. Really Exciting!

The Thousand Islands Seaway Wine Trail is home to award-winning wineries and vineyards dedicated to creating new, unique wines from new, unique grape varieties. Taste the qualities and characteristics of your new favorites: Marquette, Frontenac, La Crescent, Frontenac Gris, La Crosse, and Brianna – they're really different and really exciting.

Visit our four member wineries: The Cape Winery in Cape Vincent, Coyote Moon Vineyards in Clayton, Otter Creek Winery in Philadelphia, and Venditti Vineyards in Theresa. While each winery prides itself on creating its own distinct wines and personal experience, what they all have in common is their use of Northern Grown Grapes and the beauty of the Thousand Islands — two unique assets in this special region in New York State. Uncork your sense of adventure with a trip along the Thousand Islands Seaway Wine Trail and break away from the same old varieties. Dare to be different and discover the rewards.

So Dare to be Different and Discover the Rewards
www.tiswinetrail.com

Thousand Islands Seaway Wine Trail

The Only

NEW YORK STATE *Red Wine*

To Earn **BEST OF CLASS GOLD**

2015 San Francisco Chronicle Wine Competition







Discover

your next obsession.

Less than 125 cases produced.

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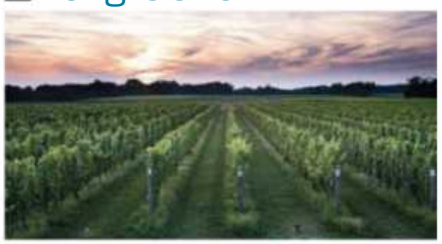
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COYOTE MOON®
VINEYARDS

New York Winery Guide

From the wonders of the Finger Lakes and Niagara Falls through the historic Hudson Valley to the seashore beauty of Long Island, New York State produces award-winning wines to suit anyone's tastes. Here's your guide to explore the best that the Empire State offers.

Long Island



Bedell Cellars

bedellcellars.com **631-734-7537**

Bedell Cellars is a pioneering, family-owned winery on Long Island dedicated to quality and creativity in everything we do. We have handcrafted our wines in small batches for 34 years using sustainable methods that define the regional style.



Bouquet

bouquetwine.com **877-877-0527**

Award-winning wines and cool accessories for dining, picnics, gifts and storage!

Harmony Vineyards

harmonyvineyards.com **631-291-9900**

Let our historic waterfront tasting room, located on Stony Brook Harbor—just one hour from Manhattan, introduce you to our Bordeaux-style red blends and Chablis-style Chardonnays. Gourmet small plates menu and local beers served. We always have live music!



Jamesport Vineyards

jamesportwines.com **631-722-5256**

Jamesport Vineyards is a father-son collaboration that began in 1981, making it one of the North Fork's oldest vineyards. With vines planted on 60 acres, Jamesport Vineyards is a sustainable farm producing award-winning, estate-grown and bottled wines.



Kontokosta Winery

kontokostawinery.com **631-477-6977**

Kontokosta Winery is the North Fork's only waterfront winery. Perched atop sweeping bluffs overlooking Long Island Sound, guests are invited to sit at a picnic table and enjoy our wines in the maritime climate from which they were created.



Laurel Lake Vineyards

llwines.com **631-298-1420**

Laurel Lake Vineyards was planted in 1980, and in 1999, it was acquired by Chilean winemakers. We have the following varieties planted: Sauvignon Blanc, Gewürztraminer, Pinot Gris, Chardonnay, Merlot, Syrah, Sangiovese and Pinot Noir. We produce about 72,000 bottles yearly.



Lieb Cellars

liebcellars.com **631-734-1100**

At Lieb Cellars, we're committed to farming sustainably, crafting wines that are clean and fresh, then packaging them in innovative, eco-friendly formats. We also enjoy ourselves along the way. Join our conversations @liebcellars and @bridgelanewine.

Long Island Sustainable Winegrowing

lisustainablewine.org **631-734-7537**

Long Island Sustainable Winegrowing provides certification for Long Island vineyards using international standards of sustainable practices in quality wine-grape production. These practices are based on a third-party-verified checklist of recommended and prohibited practices and materials, thoughtful planning and ecological options.

Long Island Wine Council

liwines.com **631-722-2220**

Long Island Wine Country is one of America's most diverse regions. Located 90 miles east of New York City, our coastal terrain, agrarian heritage and metropolitan influence yield a wide range of unique, sophisticated, world-class wines.



Macari Vineyards & Winery

macariwines.com **631-298-0100**

The Macari family's vines are planted at the edge of the Long Island Sound in Mattituck, New York. The family is known for their careful environmental stewardship and passion for nature. Through a balanced approach to viticulture characterized by an uncompromising focus on fruit quality, world-class wines have emerged. Macari was awarded "Winery of the Year" at the 2014 NY Wine & Food Classic.



Martha Clara Vineyards

marthaclaravineyards.com 631-298-0075

We offer a family-friendly atmosphere, live music and horse-drawn carriage rides. Whether it's a little wine education or some family time amongst the vines you seek, it's the perfect place to spend your day, any time of year.



One Woman Wines & Vineyards

onewomanwines.com **631-765-1200**

Visit our quaint tasting room located in Southold, New York, and see for yourself what one woman's devotion can produce! You can also visit us at our TasteNY Grand Central Terminal Location, featuring products from all over New York State.



Osprey's Dominion Vineyards, Ltd.

ospreysdominion.com **631-765-6188**

Under the watchful eyes of the Ospreys, our first vines were planted on 24 acres in Peconic in 1983. It wasn't until 1990, when we purchased 50 acres of vineyard at our present location, that Osprey's Dominion wines were hatched.



Palmer Vineyards

palmervineyards.com **631-722-9463**

One of the first wineries established on the North Fork of Long Island, Palmer Vineyards was founded by the late Robert Palmer in 1983. Palmer continues the tradition set by its founder of handcrafting sustainably grown, world-class wine.



Raphael Vineyard & Winery Estate

raphaelwine.com **631-765-1100**

The vineyard and winery estate is family built, owned and operated, crafted from the vision of owner John Petrocelli in 1996. Experience Raphael tours, tastings, premium wines and breathtaking views.



Sannino Bella Vita Vineyard

sanninovineyard.com **631-734-8282**

Our tasting room is an historic barn circa the 1900s. The casual, rustic setting is a great place to start your wine appreciation. Through education and our hands-on approach, our winery is the perfect stop to enjoy on the wine trail. Enjoy a stay at our exclusive bed and breakfast.



Sparkling Pointe Vineyards & Winery

sparklingpointe.com **631-765-0200**

Sparkling Pointe Vineyards & Winery, founded in 2004 by Cynthia and Tom Rosicki, is dedicated to estate-grown sparkling wines produced exclusively in the traditional Méthode Champenoise. The vineyards, winery, and tasting house, featuring guided wine tastings, are open daily.



Whisper Vineyards

whispervineyards.com **631-257-5222**

Our award-winning wines reflect the soil and climate of beautiful Long Island. We offer a range of varietals and blends from our 17-acre vineyard. Tastings, tapas, live music and special events throughout the year. Enjoy our air-conditioned tasting room and outdoor covered patio. Only 60 minutes from NYC.

Long Island (continued)



The Winemaker Studio by Anthony Nappa Wines

anthonynappawines.com **774-641-7488**

Off the beaten path, located in the tiny hamlet of Peconic, our cooperative tasting room features Long Island winemakers with a focus on handcrafted wines. Our onsite food market, Provisions & Ingredients, also serves salumi, cheese and pressed sandwiches.



Wölffer Estate Vineyard

wolffer.com **631-537-5106**

Wölffer Estate Vineyard encompasses 55 acres of sustainably farmed vines. Our mineral-rich soil and Atlantic breezes provide ideal conditions for achieving the perfect balance of ripeness and food-friendly acidity of our signature style: European elegance with the distinct typicity of Long Island terroir.

Hudson Valley



Baldwin Vineyards

baldwinvineyards.com **845-744-2226**

A family-owned and operated farm winery, Baldwin Vineyards has spent the past 33 years garnering awards for its Chardonnay, Merlot, Riesling, Port and a dozen other wines, and pioneered New York's entry into the premium fruit wine category.



Benmarl Winery

benmarl.com **845-236-4265**

Benmarl has been producing Hudson River region wines on its 37-acre estate for nearly 60 years. Stop in for a tasting, picnic on the lawn or stay the night in our bed & breakfast. We look forward to seeing you!



Brimstone Hill Vineyard

brimstonehillwinery.com **845-744-2231**

Brimstone Hill Winery is a place where you can talk to the winemaker, who's frequently in the tasting room. The winery is best known for its dry red wines and sweet white wines. It was established in 1979.



Brotherhood, America's Oldest Winery

brotherhood-winery.com **845-496-3661**

Visit America's Oldest Winery, located one hour north of New York City. Tour the underground cellars and taste award-winning wines in our beautiful tasting room. We offer seasonal live music, fun events and great food at the Vinum Café.



Clinton Vineyards

clintonvineyards.com **845-266-5372**

Winner of Best Hudson Valley Wine in 2013, 2014 and highest ratings in the Hudson Valley. Offering a diverse portfolio of table, dessert and Methode Chapenoise sparkling wines. Enjoy our intimate tasting room and magnificent landscape for events, tours, and tastings.



Glorie Farm Winery

gloriewine.com **845-236-3265**

Conceived in a love affair between agriculture and wine. A premium growing site. An obsession with growing fruit, especially wine grapes. A unique collection of estate-produced wines. A warm, inviting tasting room. A spectacular view of the Hudson Valley!



The Hudson Berkshire Beverage Trail

hudsonberkshireexperience.com **518-732-7317**

Named a Top 5 Great Drinking Trail in the country, the path winds 60 miles through the Hudson Valley and the Berkshires. You'll find award-winning wines, ciders and spirits as well as fresh produce, artisanal cheeses and other gourmet, local products!



Millbrook Vineyards & Winery

millbrookwine.com **845-677-8383**

Our 130-acre estate features a beautiful winery, a 38-acre vineyard and views of the Hudson Valley and Catskill Mountains. Award-winning wines include Chardonnay, Tocai Friulano, Pinot Noir and Cabernet Franc. Guided tours and wine tastings offered daily.



Orchard Hill Cider Mill

orchardhillnyc.com **845-374-2468**

Located on Soons Orchards. Enjoy distinctive ciders perfect for wine drinkers, and a curated selection of NYS beer, wine and spirits. About an hour from the GWB, we take pride in creating a hospitable environment. Enjoy apple and pumpkin picking in season.

PALAIA WINERY

Palaia Vineyards & Winery

palaiavineyards.com **845-928-5384**

Feel the vibe, taste the wine, drink craft New York State beer, and listen to the music. Located in a 200-year-old barn with great wine, relaxed atmosphere and friendly staff.



Robibero Winery

Rnewyorkwine.com **845-255-9463**

Awarded best white and rosé wine in the Hudson Valley in 2014. Our family-friendly, pet-friendly establishment is just an 85-mile scenic drive from NYC. The elegant tasting room includes a 90-foot deck that offers panoramic views overlooking the vineyard and an outdoor fire pit.



The Saratoga Winery

thesaratogawinery.com **518-584-9463**

The Saratoga Winery sits just four miles west of downtown Saratoga! Find your new favorite wine from over 15 handcrafted wines, including several of our signature Melomel wines! Live music and dinner every Friday and Saturday.

SHAWANGUNK WINE TRAIL

Shawangunk Wine Trail

gunkswine.com **845-256-8456**

Nestled between the magnificent Shawangunk Mountains and the majestic Hudson River, and just a short drive from New York City, you'll find the Shawangunk Wine Trail, a group of 14 diverse wineries all striving individually to produce world-class wines.



Stoutridge Vineyard

stoutridge.com **845-236-7620**

We gently make our award-winning wines using gravity and without filtering or adding chemicals. Our mature, food-friendly wines are reminiscent of the local wines of Europe. Come visit our beautiful and secluded vineyard setting, only 90 minutes from New York City.

Your Destination to Great Taste!
UPPER HUDSON VALLEY WINE TRAIL

Upper Hudson Valley Wine Trail

upperhudsonvalleywinetrail.com

The Upper Hudson Valley Wine Trail spans from beautiful Lake George in the Adirondacks to historic Saratoga Springs and the rolling hills of Washington County. Its wineries boast an excellent portfolio of wines, complemented by diverse vineyard and tasting room experiences.



Warwick Valley Winery & Distillery

wvwinery.com **845-258-4858**

Since 1994, we have been building and creating a unique and casual place for our guests to enjoy. Authenticity is the focus of everything we do. We are proud to bring the some of the best of the Hudson Valley to your table and your glass.

Hudson Valley (continued)

Whitecliff Vineyard
whitecliffwine.com **845-255-4613**
We offer a wide selection of wines, knowledgeable staff and spectacular views. We're the only winery in the valley to win Best White Wine in a San Francisco competition, and the 2015 Grower's Award of the New York Wine & Grape Foundation.

New York City

Brooklyn Oenology
brooklynoenology.com **718-599-1259**
Brooklyn Oenology, based in Williamsburg, was founded in 2006 by winemaker Alie Shaper. BOE celebrates Brooklyn's intersecting culinary, agricultural and art worlds by crafting award-winning regional wines from New York grapes, and featuring the work of Brooklyn artists on our labels.

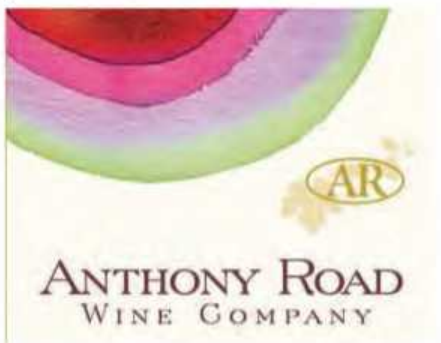


The Red Hook Winery
redhookwinery.com **347-689-2432**
Making a 'liked' region loved. With over 80 expressions, these small lots are made with only New York grapes from over 20 different vineyards at the hands of three winemakers. Every drop is crushed in our Brooklyn waterfront winery.

Finger Lakes



Americana Vineyards Winery
americanavineyards.com **888-600-8067**
We're a destination winery housed in a rustic 1820s swing barn. Offering 20-plus varieties of award-winning wines, our dog-friendly, family-friendly winery hosts popular events and live music twice a week. The adjacent Crystal Lake Café serves fresh, from-scratch gourmet fare.



Anthony Road Wine Company
anthonyroadwine.com **315-536-2182**
We are a family-owned and operated winery and vineyard known for our crisp, clean and graceful wines. Panoramic views of Seneca Lake provide a picturesque setting to experience a beverage that is an everyday part of our lives.



Anyela's Vineyards
anyelasvineyards.com **315-685-3797**
A unique Finger Lakes winery. Sample the exceptional wines of Anyela's Vineyards, the first commercial winery located in the rolling hills overlooking beautiful and pure Skaneateles Lake.



Atwater Estate Vineyards
atwatervineyards.com **800-331-7323**
Our 80-acre farm is located on Seneca Lake's southeastern slope in the region's "banana belt." Committed to the land and lake using sustainable vineyard practices, we are passionate about creating wines expressive of our vineyard site.

Belhurst Estate Winery
belhurst.com **315-781-0201**
Overlooking Seneca Lake, our historic winemakers create world-class, award-winning wines as unique as Belhurst Castle itself. Browse our spacious gift shop or go online and discover the perfect Finger Lakes keepsake, original artwork, handmade jewelry, delectable sweets and our award-winning wines.

Bellangelo Winery
bellangelo.com **607-243-8602**
Bellangelo's elegant tasting room offers visitors unrivaled, breathtaking views of Seneca Lake. California transplants, the Missick family focuses on producing fine cool-climate wines (Riesling, Chardonnay, Gewürztraminer, Cabernet Franc) and delicious Moscato. Inquire about our VIP guesthouse and exclusive tasting experiences.



Bet the Farm Winery

betthefarmny.com **315-294-5643**

Nancy Tisch and her staff invite you to taste their small, well-balanced portfolio. Focusing on a few varietals ensures quality in every bottle. We offer a casual setting to enjoy the wines, a view of Cayuga Lake and lively conversation.

Billsboro Winery

billsborowinery.com **315-789-9538**

Located on the northwestern side of Seneca Lake, Billsboro Winery produces small lots of high-quality vinifera wines that are reflective of Finger Lakes terroir, varietal character and vintage. Outstanding customer service is the top priority in our tasting room.

Buttonwood Grove Winery

buttonwoodgrove.com **607-869-9760**

Experience Buttonwood Grove! Drink in our panoramic Cayuga Lake view, savor our award-winning wines, and meet Melody, our Scottish Highland cow. A popular venue for weddings and live music, we also have four onsite cabins for overnight lodging.



Casa Larga Vineyards

casalarga.com **585-223-4210**

We are Rochester's winery and gateway to the Finger Lakes Wine Region. Visit any day for our award-winning cool climate wines and traditional icewines. Our elegant vineyard views make a beautiful backdrop for your wedding or event.

Cayuga Lake Wine Trail

cayugawinetrail.com **800-684-5217**

The Cayuga Lake Wine Trail is America's first organized and longest-running wine trail with 16 wineries, including a cidery, meadery and four distilleries along the shores of the longest and widest of the 11 Finger Lakes.



Damiani Wine Cellars

damianiwinecellars.com **607-546-5557**

Committed to producing natural, terroir-driven wines that showcase the depth of grape growing and winemaking possibilities in the Finger Lakes. Enjoy a breathtaking view of Seneca Lake from our Tasting Room while we fill your glass.

Deer Run Winery

deerrunwinery.com **585-346-0850**

Deer Run Winery is committed to producing handcrafted Finger Lakes wines. The father-son team of George and Scott Kuyon has over 50 years of winemaking experience. Their stubbornness for perfection has transcended into a line of award-winning wines.



Dr. Konstantin Frank Wine Cellars

drfrankwines.com 800-320-0735

Dr. Konstantin Frank Wine Cellars is among the most prestigious wineries in the Finger Lakes, established in 1962 by wine pioneer Konstantin Frank. The winery is well known for its Rieslings, Gewürztraminer, Grüner Veltliner, Rkatsiteli and more.



Finger Lakes Visitors Connection, Ontario County, NY

visitfingerlakes.com **877-386-4669**

Great wine may be our calling card in the Finger Lakes, but craft breweries and artisan distilleries are also taking root in this scenic landscape of hills, lakes and farms. Taste for yourself what the Finger Lakes is pouring.

Finger Lakes (continued)

FINGER LAKES WINE ALLIANCE

Finger Lakes Wine Alliance
fingerlakeswinealliance.com **315-791-2359**
The mission of the Finger Lakes Wine Alliance is to increase the visibility and reputation of the Finger Lakes AVA, its wines and wineries.



Fox Run Vineyards
foxrunvineyards.com **800-636-9786**
Fox Run Vineyards is a family-owned boutique winery located on the western shore of Seneca Lake. Come and experience the beauty of Fox Run while enjoying a tour and wine tasting by our friendly and knowledgeable tasting room staff.



Fulkerson Winery
fulkersonwinery.com **607-243-7883**
Celebrating our seventh generation of farming tradition on Seneca Lake, we invite you to join us and experience fine wines, 30+ varieties of seasonal fresh grape juice and U-Pick fruit, and a full line of home winemaking and brewing supplies on your trip to the beauty and tranquility of the Finger Lakes.



Glenora Wine Cellars
glenora.com **800-243-5513**
A pioneer in the renaissance of the Finger Lakes wine industry and Seneca Lake's first winery, Glenora Wine Cellars is widely known for its warm hospitality, lakeside setting and the production of award-winning, high-quality wines for over 37 years.



Hazlitt 1852 Vineyards
hazlitt1852.com **888-750-0494**
Three decades of great wines and great times. Established in 1985, Hazlitt 1852 Vineyards continues a family tradition of more than 160 years of award-winning viticulture and wine production. Hazlitt's internationally renowned wines include Red Cat, Riesling, Gewürztraminer, Cabernet Franc and Vidal Blanc Icewine.

HOSMER WINERY EST 1985

Hosmer Winery
hosmerwinery.com **607-869-3393**
Nestled among some of the oldest vines on Cayuga Lake, home to America's first wine trail, rests Hosmer Winery, a 30-year-old Estate Winery producing 90-point wines. Visit our tasting room and sample the pride of our vineyard.



Hunt Country Vineyards
huntwines.com **800-946-3289**
Hunt Country Vineyards is the oldest continuous producer of genuine icewine in the U.S. and a leader in environmental stewardship. The winery has produced estate wines from 50 acres of vineyards for 34 years, and is a major supporter of the Humane Society.



Inspire Moore Winery & Vineyard
inspiremoorewinery.com **585-374-5970**
Inspire Moore is a boutique winery producing a few thousand cases of Finger Lakes appellation wines. Our focus is on aromatic varietal whites, vintage-driven varietal reds, icewine and blends that are defined by small-lot production.

KEUKA LAKE VINEYARDS
FINE ESTATE WINES

Keuka Lake Vineyards
klvineyards.com **607-868-4100**
A small farmstead winery producing world-class, European-style wines with minimal intervention and faith in the vineyard. Hand labor is tailored to the particular vineyard and year. Each vintage, of just a few thousand cases, ensures exclusive bottlings that are truly unique.

Keuka Lake Wine Trail

keukawinetrail.com **800-440-4898**

Join us as we celebrate 30 Years as a Wine Trail. Create your own stories while you discover those of our eight member wineries, whose blend of history, diversity, quality, and hospitality will make your experience one to remember.



Lacey Magruder Vineyard & Winery

laceymagrudervineyardandwinery.com **585-260-1850**

Stop by our winery to experience the whimsical and eclectic atmosphere of our tasting room, housed in a 200-year-old barn. Lacey Magruder is a vibrant integration of talents, skills and backgrounds dedicated to the winemaking process.

Lakewood Vineyards

lakewoodvineyards.com **877-535-9252**

Established in 1988, Lakewood Vineyards is a family-owned and operated farm winery located on Seneca Lake. Lakewood has consistently grown and produced wines of distinction and value that have won over 1,200 awards.



Lamoreaux Landing Wine Cellars

lamoreauxwine.com **607-582-6011**

Exceptional wines are a natural expression of the site on which they are grown. Built on a reputation of craftsmanship, passion and commitment from the very beginning, Lamoreaux Landing Wine Cellars is a wine experience not to be missed.



Lucas Vineyards

lucasvineyards.com **800-682-9463**

Three generations of Lucas women are the driving force behind the success of Cayuga Lakes' oldest winery. The Lucases consistently produce award-winning wines from estate-grown vinifera grapes. They are also known for the themed Tug Boat and NAUTIE wines.

McGregor Vineyard

mcgregorwinery.com **800-272-0192**

McGregor Vineyard is a pioneering Finger Lakes vinifera vineyard (est. 1971) and winery (est. 1980). The winery focuses on small estate-grown batches of high quality wines and is best known for red wines, especially the acclaimed "Black Russian Red."



Montezuma Winery & Hidden Marsh Distillery

montezumawinery.com **315-568-8190**

Montezuma Winery is located in the heart of the Finger Lakes, adjacent to the breathtaking Montezuma National Wildlife Refuge. Multiple awards for fruit, grape and honey wines; over 30 varieties. Our gift shop has gifts for everyone, including homemade fudge.

New York Wine & Culinary Center

nywcc.com **585-394-7070**

Our mission is to educate visitors while showcasing New York's agriculture, beverage and food industries. We feature public culinary and beverage classes; a New York State wine, beer and spirits tasting room; our farm-to-table restaurant, The Upstairs Bistro; and more!



O-Neh-Da & Eagle Crest Vineyards

purewineonline.com **585-346-2321**

O-Neh-Da & Eagle Crest Vineyards are one of the only three continuously operating wineries that survived Prohibition. Come celebrate the Western Finger Lakes at this historic Hemlock Lake winery and vineyard.

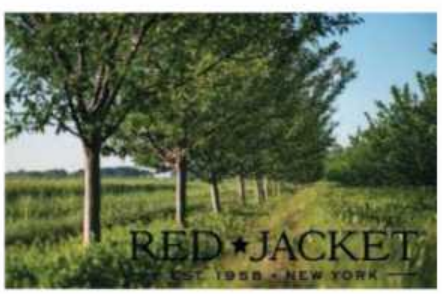
Finger Lakes (continued)



Ports of New York Winery
***portsofnewyork.com* 607-220-6317**
Ports of New York is an urban artisanal winery where fine Port vinification-method wines are produced. The owner, Frédéric Bouché comes from a long line of winemakers. Winery tours and tastings offer the experience of 100 years of expert knowledge.

RAVINES
Wine Cellars

Ravines Wine Cellars
***ravineswine.com* 315-781-7007**
French-trained Oenologist/Winemaker, Morten Hallgren, and his family produce Old World-inspired wines expressive of the unique terroir of their vineyards. Enjoy The Ravinous Kitchen, a farm-to-table eatery and market featuring wine pairings and a seasonal menu.



Red Jacket Orchards
***redjacketorchards.com* 800-828-9410**
Nestled among the rolling hills of Seneca Lake, Red Jacket Orchards and the Nicholson family have mastered the art of harvesting and cold-pressing premium juices and fruits, including the largest apricot orchard on the East Coast.

RED NEWT CELLARS
WINERY BISTRO
FINGER LAKES

Red Newt Cellars Winery & Bistro
***rednewt.com* 607-546-4100**
Red Newt is a preeminent producer of Riesling, Gewürztraminer, Pinot Gris, Cabernet Franc and Merlot. The Bistro offers simple and delicious foods from local farms—a perfect stop for lunch and a glass of wine on our deck.



Red Tail Ridge Winery
***redtailridgewinery.com* 315-536-4580**
Red Tail Ridge is New York State's first LEED-Gold® Certified Winery. RTR is focused on a personal touch to exhibit quality before quantity, environmental responsibility in the winery and vineyard, and experimentation to unlock our vineyard's and this region's potential.



Rooster Hill Vineyards
***roosterhill.com* 315-536-4773**
At Rooster Hill Vineyards on the east side of Keuka Lake, the award-winning wines pair wonderfully with the breathtaking views. In these times, wine enthusiasts demand the very best quality in their wines. And that's exactly what we do.

SENECA LAKE
WINE TRAIL®

Seneca Lake Wine Trail
***senecalakewine.com* 877-536-2717**
Our 35 wineries invite you to a destination rich in history, beauty and world-class wines. Nestled in the Finger Lakes, our climate supports the growth of native grapes, hybrids and varieties such as Riesling, Cabernet Franc and Pinot Noir.

SHELDRAKE
POINT
WINERY

Sheldrake Point Winery
***sheldrakepoint.com* 607-532-9401**
We produce distinctive estate wines showcasing the quality of our Finger Lakes vineyard. Each wine is crafted to take advantage of the flavor and character of the grapes grown on our 44-acre site overlooking Cayuga Lake.



Silver Thread Vineyard
***silverthreadwine.com* 607-582-6116**
Silver Thread Vineyard creates expressive, ageworthy wines in harmony with nature. Our boutique winery and sustainably managed vineyard are located on the east side of Seneca Lake. Small production ensures the greatest care and highest quality in every bottle.



Stever Hill Vineyards

steverhillvineyards.com **315-595-2230**

The Tones family invites you to our fifth-generation family farm in the heart of Keuka Lake Wine Country. Come enjoy a wine tasting from our unique and extensive wine list and take in the spectacular vineyard view.



Swedish Hill Winery

swedishhill.com **607-403-0029**

Owned by the Peterson family, Swedish Hill is consistently one of the most awarded Finger Lakes wineries, with 68 gold medals in 2014. Visit our tasting room to experience our premium varietal and blended wines, sparkling wines and distilled products.



Thirsty Owl Wine Company

thirstyowl.com **866-869-5805**

Thirsty Owl Wine Company is situated on the western shore of Cayuga Lake. We specialize in aromatic whites, including award-winning Riesling, Pinot Gris and Gewürztraminer from our 40 acres of estate grown vineyards. We also feature lakeside dining.



Three Brothers Wineries & Estates

3brotherswinery.com **315-585-4432**

Three Brothers Wineries & Estates is a unique Finger Lakes winery destination. On the estate, you will find three wineries and a microbrewery. Each offers a diverse selection of wines, beers, ciders, sodas and shopping for visitors to explore.



Toro Run Winery

tororunwinery.com **315-530-2663**

Toro Run Winery sits 530 feet above Cayuga Lake and serves world-class Finger Lakes wines, including our signature estate-grown Grüner Veltliner. Toro Run combines the beauty of the Finger Lakes with a Spanish flair, offering authentic Spanish Tapas. Visit us for tastings, weddings, private parties and enjoy the most beautiful view in the Finger Lakes.



Ventosa Vineyards

ventosavineyards.com **315-719-0000**

Producing award-winning wines since 2005 and specializing in Italian varietals. Our mission of excellence is reflected in our premium estate wines, Mediterranean fare prepared in our Café Toscana and lasting memories created in our La Vista é Bella ballroom.



Vineyard View Winery

vineyardviewwinery.com **315-694-7262**

Vineyard View Winery is a fifth-generation grape farm in the heart of the Finger Lakes, overlooking the picturesque Keuka Lake. Our quality products, family history and breathtaking view will leave you with a new appreciation of the Finger Lakes.



Wagner Vineyards

wagnervineyards.com **607-582-6450**

Five generations of the Wagner family have grown grapes in the glacial soils of Seneca Lake, providing us with an intimate connection to the land. Since 1978, we've carried this passion into our wines, which we welcome you to experience.



Watkins Glen Harbor Hotel

watkinsglenharborhotel.com **607-535-6116**

The Watkins Glen Harbor Hotel is a four diamond-rated hotel located on Seneca Lake in the heart of Finger Lakes Wine Country. The hotel features deluxe rooms and suites, indoor pool, fitness center and a full service restaurant and bar.

Finger Lakes (continued)



White Birch Vineyards
***whitebirchvineyards.com* 315-685-9463**
Located in the heart of Skaneateles, White Birch Vineyards' tasting room offers a variety of top-tier, locally produced wine, whiskey, cider, honey and other Finger Lakes products. Also offering wine-pairing dinners and available for private events.

Zugibe Vineyards
***zugibevineyards.com* 315-585-6402**
On the banks of Seneca Lake, Zugibe Vineyards began as 23 acres of vinifera wine grapes. It has grown to 40 acres, comprised of 12 varietals. The goal of Zugibe Vineyards has remained constant: to produce innovative and complex wines.

Niagara

Black Willow Winery
***blackwillowwinery.com* 716-439-1982**
Black Willow Winery offers a unique place to relax and reflect in our beautiful tasting room, or on our 43-acre lake-view property surrounded by orchards. Sample award-winning 90-point wines and meads with a gourmet chocolate pairing, offered daily.

Honeymoon Trail Winery
***honeymoontrailwinery.com* 716-438-3255**
Honeymoon Trail Winery is the home to the original Niagara Winery, on the historic "Honeymoon Trail," Route 104, leading to the honeymoon capital of the world, Niagara Falls. Our award-winning wines are crafted using the finest New York State ingredients.

Leonard Oakes Estate Winery
***oakeswinery.com* 585-318-4418**
Four generations of the Oakes family have farmed these fertile soils aided by the gentile breezes and deep waters of Lake Ontario. We are privileged to produce artisanal wines and ciders with a definitive sense of place.

Midnight Run Wine Cellars, LLC
***midnightrunwines.com* 716-751-6200**
Join us for great wines and good times. Enjoy a variety of wines produced from our own vineyards. Red or white, sweet or dry—we have something everyone will enjoy. We make our own hard cider, too!

Niagara Wine Trail
niagarawinetrail.org
Nestled between the Niagara Escarpment and Lake Ontario, the Niagara Wine Trail stretches from Niagara, Orleans and Monroe Counties in upstate New York, minutes from Niagara Falls. Established in 2002, member wineries offer a unique take on winemaking, meads and ciders.

Schwenk Wine Cellars LLC
***schwenkwinecellars.com* 585-682-4629**
Located in the Black North on the southern shores of Lake Ontario with a tradition that originated in Germany, we're a family-owned operation growing viniferas, hybrids and cool-climate varieties since the 1930s. Over 100 medal-winning wines to please all palates.

Spring Lake Winery
***springlakewinery.com* 716-439-LAKE**
An Italian winery surrounded by our garden park. We specialize in family-recipe, all-natural, handcrafted artisanal wines. Escape to our private lake and vineyards!

Victorianbourg Wine Estate
***victorianbourg.com* 716-751-6576**
Our small, family-owned winery along the shore of Lake Ontario welcomes you. Sample our traditionally grown and vinified wines from classic European vines such as Pinot Noir, Pinot Gris, Gewürztraminer, Cabernet Franc, amongst others. Come enjoy!

Vizcarra Vineyards at Becker Farms
***beckerfarms.com* 716-772-2211**
Visit to enjoy a unique, hands-on experience that showcases the fruits of our labor. We offer 20 estate-grown wines, including red and white vinifera varietals, Ports and unique fruit dessert wine. Visit our gastropub and farm market!

Lake Erie

Johnson ESTATE Winery
***johnsonwinery.com* 716-326-2191**
"Grown, Vinified and Bottled in the Chateau Tradition." Johnson ESTATE, New York State's oldest farm winery, has 115 acres of vineyards that produce high-quality grapes for its award-winning wines. Rieslings and Germanic varietals, Icewines, French-hybrid, American Heirloom Wines.

Lake Erie Wine Country Trail
***lakeeriewinecountry.org* 877-326-6561**
Lake Erie Wine Country's 25 wineries are located along the shores of western New York and Pennsylvania in the largest grape-growing region east of the Rockies. Award-winning wine selections span the taste palette from dry to sweet, including icewines.

Liberty Vineyards & Winery
***libertywinery.com* 716-672-4520**
A family-owned winery producing award-winning wines for every palate. Some of our vineyards have been in the family for six generations, since the 1860s. Visit our tasting room to experience the care that we put into every bottle.



Ten Thousand Vines Winery
***tenthousandvines.com* 716-646-9979**
Stop in and sit down in our tasting room at Ten Thousand Vines Winery. Chat with the winemaker and select from over 50 wines, all made here in the charming village of Hamburg.

Winery of Ellicottville
***wineryofellicottville.com* 716-699-1055**
The Winery of Ellicottville's handcrafted wines are created and served in one of the most unique winery locations in New York. People come to Ellicottville for skiing, hiking, dining, festivals, and, of course, our award-winning wine.

Woodbury Winery & Vineyards
***woodburywinery.com* 866-NY1-WINE**
Established in 1979, home of the "Best Chardonnay in the Northern Hemisphere" (1988 InterVin), boasts highly regarded winemaker Phil Hazlitt, 6th generation NY viticulturist with 30+ years experience. Tasting Room/Gift Shop, Wine Lounge/ Education, Lawn/Board Games, Picnic Area.

Thousand Islands

Coyote Moon Vineyards
***coyotemoonvineyards.com* 315-686-5600**
The proud owners, the Randazzo family, are all fully committed to creating great-tasting, award-winning wine in a uniquely fun-filled environment. The Randazzo family personally invites you to visit the winery for a wine tasting and vineyard and winemaking tour.

Thousand Islands (continued)



Thousand Island Seaway Wine Trail

tiswinetrail.com

Uncork your sense of adventure, dare to be different and discover the rewards. Discover award-winning wines made from northern-grown grapes. Marquette, La Crescent, Frontenac—new varieties, new wines—really different, really better.

Elsewhere in New York



Black Bear Winery

blackbearwinery.com **607-656-9863**

We produce fruit wines, meads and the best hard ciders, from fruit other than grapes! The super fruits contain essentials that feed our souls and connect us to well being. You'll relish the clean air, countryside view and casual atmosphere.



Colloca Estate Winery

colloca.com **315-947-2069**

Whether you are taking in the views of the 900 feet of pristine Lake Ontario waterfront, touring its famed Lake Effect Vineyard® or savoring its award-winning wines, the Colloca commitment to quality is still best paired with family, friends and laughter. Visit us in Fair Haven, NY.



Cornell University College of Agriculture and Life Sciences

cals.cornell.edu **607-255-7561**

Faculty, students and staff of Cornell University's College of Agriculture and Life Sciences are leading science and education toward a resilient future through our teaching, research and extension programs in food & energy systems, life sciences, environmental sciences, and social sciences.



Greenwood Winery & Bistro

greenwoodwinery.com **315-299-4030**

Join us at "Wine Country in the City." We proudly produce over 17 varieties, something for everyone to enjoy. Stop by anytime, sip your favorite wine and enjoy a view of our grapevines or relax by the fire pit.



JD Wine Cellars

jdwinecellars.com **315-986-4202**

Located 15 miles east of Rochester—enjoy our red, white and 100% fruit wines. Along with the tasting room, visit our farm market, ice cream shop and outdoor play area. Fun for all ages!

Lake Ontario Wine Trail

lakeontariowinetrail.com **800-527-6510**

From boutique wineries and distilleries to charming bed & breakfasts, great restaurants, bountiful farm markets and unique shops and sites, adventure is waiting all who travel the Trail. Start your journey and visit us today!



Lakeland Winery

lakelandwinery.com **315-277-CORK**

Open Mon-Fri 3:30–7:30pm, Sat. noon–7pm, Sun. noon–4 pm. Selects grapes, berries and juice from sources local & worldwide for winemaking. Provides customers an intimate venue for crafting personalized wine. Located in Syracuse, we have delicious wine available for purchase.



Thorpe Vineyard

thorpevineyard.com **315-594-2502**

A 100% woman-owned and-operated boutique winery since 1988, "the Little Winery on the Great Lake" has handcrafted premium wines primarily from estate grapes. Join our "Starry Starry Night: Story Slam, Poetry and Star Gazing" in summer and fall.







Cornell University's College of Agriculture and Life Sciences

Knowledge with Public Purpose

Cornell University
College of Agriculture
and Life Sciences

240 Roberts Hall Ithaca, NY 14853
607-255-7651 cals-comm@cornell.edu
www.cals.cornell.edu

What pairs well with New York State wines? Cornell University's College of Agriculture and Life Sciences programs in viticulture, enology, and food science, of course! Viticulture & Enology majors at Cornell see the "whole picture" of agricultural science – from growing the raw material (grapes), to transforming it into a high-value product (wine), to its eventual sale to a consumer — all on an Ivy League campus. Many graduates become vineyard managers and winemakers, both in the US and internationally; while others pursue careers in research, teaching, management, sales and marketing, or finance, often in fields related to high-value agricultural products.

Our outreach and extension efforts trace their roots back to Liberty Hyde Bailey, the first dean of the college. From our highly-ranked undergraduate business program to innovative work in communication, development sociology, landscape architecture, environmental sciences, biological sciences, and more, CALS offers a broad spectrum of programs that complement our agricultural roots. Our faculty address needs that range from strengthening regional economies—from farm to market—to making urban environments more livable in New York State and around the globe.

TASTE NY
taste.ny.gov

STORES • EVENTS • VENDING

THE BEST IN NEW YORK IS
YOURS FOR THE TASTING

NEW YORK STATE OF OPPORTUNITY. Agriculture and Markets

















